**FOOD ESTABLISHMENT PLAN REVIEW APPLICATION**

NEW REMODEL (existing food service Y / N)

OWNERSHIP CHANGE

### Name of Establishment

Location Address of Establishment

City State Zip

Telephone Number of Establishment

Name of Owner

Mailing Address

City State Zip

Applicant's Name

Contact Number E-Mail Address

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Category** | **Check Box** |  | **Details** | **Provide information** |
| Restaurant |  |  | Number of Seats |  |
| Institution |  |  | Number of Outside Seats |  |
| Retail Market |  |  | Number of Staff (maximum per shift) |  |
| Food Manufacturer |  |  | Total Square Feet of Facility |  |
| Other |  |  | Number of floors on which operations will be conducted |  |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Type of Service (check all that apply):** |  |  |  |  | **Maximum Meals/Customers to be Served (approximate)** | | | |
|  |  |  |  | **Hours of Operation** | **Breakfast** | **Lunch** | **Dinner** | |
| Sit Down Meals |  |  | Sunday |  |  |  | |  |
| Take Out |  |  | Monday |  |  |  | |  |
| Mobile Vendor |  |  | Tuesday |  |  |  | |  |
| Caterer |  |  | Wednesday |  |  |  | |  |
| Delivery Service |  |  | Thursday |  |  |  | |  |
| Push Cart |  |  | Friday |  |  |  | |  |
| Semi Permanent |  |  | Saturday |  |  |  | |  |
| Pre-Package Vendor |  |  |  |  |  |  | |  |

Will your establishment be seasonal? **Y / N**

If yes, provide the dates of operation.

**A. Food Preparation**

Check categories of **Potentially Hazardous Foods (PHF's**) to be handled, prepared and served.

|  |  |  |
| --- | --- | --- |
| **CATEGORY** | **YES** | **NO** |
| 1. Thin meats, poultry, fish, eggs (hamburger; sliced meats; fillets) etc. |  |  |
| 1. Thick meats, whole poultry (roast beef; whole turkey, chickens, hams) etc. |  |  |
| 1. Cold processed foods (salads, sandwiches, vegetables) etc. |  |  |
| 4. Hot processed foods (soups, stews, rice/noodles, gravy, chowders, casseroles, cooked vegetables,) etc. |  |  |
| 1. Bakery goods (pies, custards, cream fillings & toppings) etc. |  |  |
| 1. Other |  |  |

**B. Food Supplies**

1. Are all food supplies from inspected and approved sources? **Y / N**

2. What are the projected frequencies of deliveries?

Frozen foods

Refrigerated foods

Dry goods

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

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

**C. Cold Storage**

1. Is adequate and approved freezer and refrigeration available to store frozen and refrigerated foods at 41°F (5°C) / 45°F (7°C) OR below? **Y / N**

List the number and size of refrigeration units

List the number and size of freezer units

1. Provide the method used to calculate cold storage requirements.
2. Will raw meats, poultry and seafood be stored in the same refrigerators and freezers with cooked/ready-to-eat foods? **Y / N**

If yes, how will cross-contamination are prevented?

4. Does each refrigerator/freezer have a thermometer? **Y / N**

Locate each thermometer in the warmest part of the unit.

5. Describe the ***date marking system*\*** that will be used for refrigerated, ready-to-eat, **PHF’s**?

**\*Refrigerated, ready-to-eat, potentially hazardous food prepared and held for more than 24 hours in a food establishment must be clearly marked at the time of preparation to indicate the “sell by” date, “best if used by” date, or the date by which the food must be consumed which is, including the date of preparation:**

**D. Thawing Frozen Potentially Hazardous Food**

Please indicate by checking the appropriate boxes how frozen PHF's in each category will be thawed. More than one method may apply. Also, indicate where thawing will take place.

|  |  |  |  |
| --- | --- | --- | --- |
| **THAWING METHOD** | **\*THICK FROZEN FOODS** | **\*THIN FROZEN FOODS** | **Location of Thawing** |
| Refrigeration |  |  |  |
| Running Water Less than 70°F (21°C) |  |  |  |
| Microwave (as part of cooking process) |  |  |  |
| Cooked from frozen state |  |  |  |
| Other (describe). |  |  |  |

\*Frozen foods: thin = one inch or less, and thick = more than an inch. (approximate measurements)

**E. Cooking**

1. Will food product thermometers be used to measure final cooking/reheating temperatures of PHF's? **Y / N**

What type of temperature measuring device:

**Minimum cooking time and temperatures of product**

**utilizing convection and conduction heating equipment:**

|  |  |  |
| --- | --- | --- |
| ITEM | **TEMPERATURE** | **TIME** |
| Fish and meat | 145°F (63°C) | 15 seconds |
| Beef roasts | 130°F (54°C) | 121 minutes |
| Solid seafood pieces | 145°F (63°C) | 15 seconds |
| Eggs:  Individually order for immediate service  Pooled (pasteurized eggs must be served to a highly susceptible  population) such as nursing homes, schools and day cares | 145°F (63°C)  155°F (68°C) | 15 seconds  15 seconds |
| Bulk style on buffet or hot line | 155°F (68°C) | 15 seconds |
| Pork products | 145°F (63°C) | 3 minutes |
| Comminuted (ground) meats and fish | 155°F (68°C) | 15 seconds |
| Exotic game and injected meats | 150°F (66°C)  155°F (68°C) | 1 minute  15 seconds |
| Poultry, wild game, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites | 165°F (74°C) | 15 seconds |
| Fruits and Vegetables cooked for hot holding | 135°F (57.2°C) |  |
| Reheated PHF’s | 165°F (74°C) | 15 seconds |

2. List types of cooking equipment.

**F. Hot/Cold Holding**

1. How will hot PHF's be maintained at 135°F (60°C) or above during holding for service? Indicate type, size, and number of hot holding units.

2. How will cold PHF's be maintained at 41°F (5°C) or below during holding for service? Indicate type, size, and number of cold holding units.

Please indicate by checking the appropriate boxes how PHF's will be cooled to 41°F (5°C) within 6 hours (135°F to 70°F in 2 hours and 70°F to 41°F in 4 hours). Also, indicate where the cooling will take place.

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Cooling**  **Method** | **Thick**  **Meats** | **Thin**  **Meats** | **Thin**  **Soups/Gravy** | **Thick**  **Soups/Gravy** | **Rice/**  **Noodles** | **Location of Cooling Process** |
| Shallow Pans |  |  |  |  |  |  |
| Ice Baths |  |  |  |  |  |  |
| Reduce Volume or Size |  |  |  |  |  |  |
| Rapid Chill |  |  |  |  |  |  |
| Other (describe) |  |  |  |  |  |  |

**G. Reheating**

1. How will PHF’s 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 (74°C) for 15 seconds and within 2 hours?

Indicate type, size, and number of units used for reheating foods.

**H. Preparation**

1. Please list categories of foods prepared more than 12 hours in advance of service.

2. How will food employees be trained in good food sanitation practices?

3. Will disposable gloves, utensils, and/or food grade paper be used to prevent handling of ready-to-eat foods? **Y / N**

4. Is there a written policy to exclude or restrict food workers who are sick or have infected cuts and lesions? **Y / N** Please describe briefly:

5. 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 sanitized?

Chemical Type: Concentration:

Chemical test strips/kit provided: **Y / N**

1. Will ingredients for cold ready-to-eat foods such as tuna, mayonnaise and eggs for salads **Y / N**

and sandwiches be pre-chilled before being mixed and/or assembled?

If not, how will ready-to-eat foods be cooled rapidly to 41°F?

7. Describe the procedure used for minimizing the length of time PHF's will be kept in the

temperature danger zone (41°F - 135°F) during preparation.

##### I. Finishing Schedule

Applicant must indicate which materials (quarry tile, stainless steel, 4" plastic coved molding, etc.) will be used in the following areas.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Floor** | **Coving** | **Walls** | **Ceiling** |
| **Kitchen** |  |  |  |  |
| Walk-in Refrigerators |  |  |  |  |
| Walk-in Freezers |  |  |  |  |
| Grill Line |  |  |  |  |
| Prep Station |  |  |  |  |
| Other |  |  |  |  |
| **Bar** |  |  |  |  |
| Beer Walk-In |  |  |  |  |
| Storage Room |  |  |  |  |
| **Dining Room**  **Wait Stations and Serving Area** |  |  |  |  |
| Serving Beverage Area |  |  |  |  |
| Salad Bar |  |  |  |  |
| Hot Buffet |  |  |  |  |
| Other |  |  |  |  |
| **Food Storage** |  |  |  |  |
| Dry Goods |  |  |  |  |
| **Other Storage** |  |  |  |  |
| Chemical/Toxic |  |  |  |  |
| **Toilet Rooms** |  |  |  |  |
| **Dressing Rooms** |  |  |  |  |
| **Garbage & Refuse** |  |  |  |  |
| Outside |  |  |  |  |
| Inside |  |  |  |  |
| Recycling |  |  |  |  |
| Mop Service Basin |  |  |  |  |
| **Dishwashing Area** |  |  |  |  |
| **Delivery/Receiving** |  |  |  |  |

#### J. Sinks

|  |  |  |  |
| --- | --- | --- | --- |
|  | YES | NO | NA |
| Handwashing |  |  |  |
| Is there a hand washing sink in each food preparation, bar and dish/utensil washing area? |  |  |  |
| Do all hand washing sinks have a mixing valve or combination faucet? |  |  |  |
| Is hot and cold running water under pressure available at each hand washing sink? |  |  |  |
| Is hand soap available at all handwashing sinks? |  |  |  |
| Are single service towels available at all handwashing sinks?  If no, Describe hand drying device |  |  |  |
| Toilet Facilities |  |  |  |
| Do all handwashing sinks have a mixing valve or combination faucet? |  |  |  |
| Do self-closing metering faucets provide a flow of water for at least 15 seconds without the need to reactivate the faucet? |  |  |  |
| Are hand drying facilities available at all handwashing sinks? |  |  |  |
| Is hot and cold running water under pressure available at each hand washing sink? |  |  |  |
| Are trash cans available in each restroom? |  |  |  |
| Are all toilet room doors self-closing? |  |  |  |
| Are all toilet rooms equipped with mechanical ventilation? |  |  |  |
| Will a hand washing sign be posted at each employee restroom? |  |  |  |
| Food Preparation Sinks |  |  |  |
| Is a food preparation sink present in food prep area? |  |  |  |
| Please note, all produce must be thoroughly washed prior to service. **How will all produce be washed prior to use?** | | | |
| Multi use sink |  |  |  |
| Describe the procedure for cleaning and sanitizing multiple use sinks between uses. | | | |
| Dishwashing Facilities |  |  |  |
| Will a sink or a dishwasher be used for ware washing? Dishwasher Three compartment sink | | | |
| Dishwasher |  |  |  |
| Type of sanitization used: Heat / Hot water (indicate temp.) Chemical (type) | | | |
| Is a ventilation hood provided for hot water dishwasher? |  |  |  |
| Do all dish machines have templates with operating instructions? |  |  |  |
| Do all dish machines have temperature/pressure gauges as required. |  |  |  |
| Three Compartment Sink |  |  |  |
| Does the largest pot and pan fit into each compartment of the pot sink?  If no, what is the procedure for manual cleaning and sanitizing large pots? |  |  |  |
| Are there drain boards installed on both ends of the pot sink? |  |  |  |
| Describe how equipment, utensil, dishes will be air dried. | | | |
| What type of sanitizer is used? Chlorine Iodine  Quaternary Ammonium Hot Water (F°) | | | |
| Are chemical test papers and/or kits available for checking sanitizer concentration? |  |  |  |
| Service Sink |  |  |  |
| Is a janitorial/mop sink present?  **Food Preparation or Ware washing sinks may not be used for wastewater disposal.** |  |  |  |
| **Floor sink** |  |  |  |
| Are floor drains provided & easily cleanable?  If yes, indicate location. |  |  |  |

###### K. Plumbing Connections

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | **Air Gap** | **Air**  **Break** | **\*Integral**  **Trap** | **\* P Trap** | **Vacuum**  **Breaker** | **Condensate**  **Pump** |
| **Dishwasher** |  |  |  |  |  |  |
| **Garbage Grinder** |  |  |  |  |  |  |
| **Ice Machines** |  |  |  |  |  |  |
| **Ice Storage Bin** |  |  |  |  |  |  |
| **Sinks**  a. Mop  b. Janitor/service  c. Hand wash  d. 3 bay sink  e. 2 bay  f. 1 bay  g. Water Station |  |  |  |  |  |  |
| **Steam Tables** |  |  |  |  |  |  |
| **Dipper Wells** |  |  |  |  |  |  |
| **Refrigeration Condensate/Drain Lines** |  |  |  |  |  |  |
| **Hose Connection** |  |  |  |  |  |  |
| **Beverage Dispenser**  **with Carbonator** |  |  |  |  |  |  |
| **Other:** |  |  |  |  |  |  |

**\* TRAP:** A fitting or device, which provides a liquid seal to prevent the emission of sewer gases without materially affecting the flow of sewage or waste water through it. An integral trap is one that is built directly into the fixture, e.g., a toilet fixture. A P trap is a fixture trap that provides a liquid seal in the shape of the letter P. Full S traps are prohibited.

#### Water Supply

1. Type of water supply:

Municipal (City)

Private Has water source been approved by ***who***? YES / NO / PENDING

Public DEQ**\*** Provide PWSID Number Please attach copy of written approval for the public water system from DEQ.

\*Public water and wastewater treatment systems are non-municipal systems, which have been reviewed and approved by the Montana Department of Environmental Quality (MDEQ), serving 25 or more people 60 days out of the year. MDEQ may be reached at (406) 444-2406.

|  |  |  |  |
| --- | --- | --- | --- |
|  | **YES** | **NO** | **NA** |
| Ice |  |  |  |
| Is ice made on premises? (provide ice machine specifications) |  |  |  |
| Is ice purchased commercially? |  |  |  |
| Will ice be packaged for retail sale?  If yes, provide location if icemaker or bagging operation.    Approval for the labeling of ice will be required by the Food Processing & Labeling Section, Food and Consumer Safety Section, (406) 444-2408. |  |  |  |
| How will the ice machine be cleaned? | | | |
| Describe provision for ice scoop storage. | | | |
| Hot Water Tank |  |  |  |
| The hot water generator must be sufficient for the needs of the establishment? What is the capacity of the hot water generator? (provide specifications) | | | |
| **Water Treatment Device** |  |  |  |
| Is there a water treatment device?  If yes, how will the device be inspected and serviced? |  |  |  |

#### M. Sewage Disposal

Sewage generated in a food service establishment must be disposed of in either a municipal sewage collection system, a public wastewater treatment system or a system constructed and operated in accordance with Title 75, chapter 6, Montana Code Annotated and Title 16, chapter 20, subchapter 4, Administrative Rules of Montana. Please indicate which type of system will be serving the establishment.

1. Type of wastewater treatment system:

Municipal (City) Location

Private Local wastewater treatment permit #

Public**\***DEQ Describe

Please attach copy of written approval (state and/or local permits).

\*Public water and wastewater treatment systems are non-municipal systems, which have been reviewed and approved by the Montana Department of Environmental Quality (MDEQ), serving 25 or more people 60 days out of the year. MDEQ may be reached at (406) 444-2406.

2. Is a grease trap provided? **Required by state and city-county codes** **Y / N**

If yes, where?

3. Provide a schedule for cleaning & maintenance of the grease trap.

#### N. Insect and Rodent Control

|  |  |  |  |
| --- | --- | --- | --- |
|  | YES | **NO** | **NA** |
| Will all outside doors be self-closing and rodent proof? |  |  |  |
| Are screen doors provided on all entrances left open to the outside? |  |  |  |
| Do all openable windows have a minimum of #16 mesh screening? |  |  |  |
| Are insect control devices identified on the plan?  If yes, provide details. |  |  |  |
| Will all pipes & electrical conduit chases be sealed and ventilation systems exhaust and intakes protected? |  |  |  |
| Is area around building clear of unnecessary brush, litter, boxes and other harborage? |  |  |  |
| Will air curtains be used?  If yes, where? |  |  |  |

**O. Garbage and Refuse**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **YES** | **NO** | **NA** |
| Inside |  |  |  |
| Do all containers have lids?  If yes, where? |  |  |  |
| Will refuse be stored inside?  If yes, where? |  |  |  |
| Is there an area designated for garbage can or floor mat cleaning?  If yes, where? |  |  |  |
| Outside |  |  |  |
| Will a dumpster be used?  Number Size Frequency of pickup  Contractor Location |  |  |  |
| Will a compactor be used?  Number Size Frequency of pickup  Contractor Location |  |  |  |
| Describe the location of grease storage receptacle. | | | |
| Recycling Areas |  |  |  |
| Is there an area to store recycled containers?  If yes, please describe location? |  |  |  |
| Indicate what materials are to be recycled:  Glass Metal Plastic Paper Cardboard | | | |
| Damaged Food Product Storage |  |  |  |
| Is there an area designated for the storage of damaged food items?  If yes, provide the location of the storage area for damaged goods. |  |  |  |

#### P. General

|  |  |  |  |
| --- | --- | --- | --- |
|  | **YES** | **NO** | **NA** |
| Dressing Rooms |  |  |  |
| Are dressing rooms provided? |  |  |  |
| Describe storage facilities for employees' personal belongings (i.e., purse, coats, boots, umbrellas, etc.) | | | |
| Toxic Chemicals |  |  |  |
| Are insecticides/rodenticides stored separately from cleaning & sanitizing agents?  **All insecticides/rodenticides must be approved for food service** |  |  |  |
| Describe the location of the storage area. | | | |
| Are all toxics for use on the premise or for retail sale (this includes personal medications), stored away from food preparation and storage areas? |  |  |  |
| Are all toxics containers including sanitizing spray bottles clearly labeled? |  |  |  |
| Linens |  |  |  |
| Will linens be laundered on site?  If yes, which linens will be laundered and where will they be laundered?    If no, how will linens be cleaned? |  |  |  |
| Is a laundry dryer available? |  |  |  |
| Location of clean linen storage. | | | |
| Location of dirty linen storage. | | | |
| Food Containers |  |  |  |
| Are all bulk containers used for storage of bulk food products approved for food service? |  |  |  |
| Indicate the type of storage units used. | | | |
| Lighting |  |  |  |
| Are all lights shielded in all food prep areas, utensil &equipment dishwashing, & storage areas? (Provide a lighting schedule with protectors, (shields) on the site plan. |  |  |  |

##### Q. Ventilation

All exhaust ventilation must meet uniform mechanical and fire codes. Please attach copies of all documentation.

Please Note: in accordance with 37.110.213 paragraph 11, ARM, hoods must be installed at or above all deep fat fryers, broilers, fry grills, steam-jacketed kettles, hot-top ranges, ovens, barbecues, rotisseries, dishwashing machines, and similar equipment which produce comparable amounts of steam, smoke, grease, or heat.

|  |  |
| --- | --- |
| **Indicate all areas where**  **exhaust hoods are to be installed** | **How is each listed**  **ventilation hood system cleaned?** |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
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|  |  |
|  |  |
|  |  |
|  |  |

#### R. Small Equipment List

|  |  |  |
| --- | --- | --- |
| **Please specify the number, location,**  **and types of each of the following:** | **Number** | **Location** |
| Meat and other slicers |  |  |
| Cutting boards |  |  |
| Can openers |  |  |
| Mixers |  |  |
| Floor mats |  |  |

**I (We) hereby certify under penalty of perjury that the information is true, complete, accurate and correct to the best of my (our) knowledge. I understand that any deviation from the above without prior permission from the Local Health Department may nullify final approval.**

Signature(s) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_

owner(s) or responsible representative(s) **(WHO CAN SIGN)**

**Approval of these plans and specifications byMontana Department of Public Health and Human Services/Food and Consumer Safety Section does not indicate compliance with any other code, law or regulation that may be required federal, state, or local. It further does not constitute endorsement or acceptance of the** **completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with the local and state laws governing food service establishments.**