COUNTY OF NEVADA
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FOOD FACILITY PLAN CHECK APPLICATION PACKET

The proper layout and construction of a food facility is an important element in a successful and profitable business. It assures that you will meet all structural and operational requirements of the applicable State Health Laws, and at the same time, meet the objective of serving safe and wholesome food to the public. The intent of this guideline is to assist you in meeting these goals.

Plan Check Submittal Requirements:

1. **Application Cover Sheet.** ***(Page 2)*** This is the only page from this packet that is required to be completed and submitted to the Environmental Health Department. All other pages are to act as guidelines or templates for submittal requirements.
2. **COMPLETE FLOORPLAN to include the following:**
    a. Plumbing, electrical, lighting and all equipment.
    b. Demolition plans may be required for the proposed remodel of an existing food facility.
    c. Plans shall be easily readable and drawn to scale. *Recommended scale of ¼"=1'*
3. ***List of all equipment that correlates to the floor plan.***
4. **MECHANICAL SPECIFICATION SHEETS** for *all equipment*. Must be reviewed and approved prior to installation.
5. ***MECHANICAL EXHAUST VENTILATION PLANS** including make-up air. Indicate the type of comfort cooling in the building, e.g. *"building is cooled by refrigerated air conditioning"* or *"evaporative cooling".* Template for calculating Hood Exhaust Worksheet is attached.
6. ***HOT WATER DEMANDS:** An adequate protected pressurized potable supply of hot water shall be provided.
7. ***FINISH SCHEDULE** with list of components of floors, walls and ceilings including type of material, surface finish, color and type of covered base at floor to wall juncture.
8. **SITE PLAN** to include interior and exterior waste storage, janitorial facilities, employee break/storage/changing room and on-site management office.
9. Copy of the proposed **MENU**.

******TEMPLATES ARE ATTACHED and are for your reference. You may use them if you wish.***

NOTE: Additional equipment and construction information may be obtained at www.ccdeh.com including construction guidelines for mechanical ventilation, sneeze guards, water heater sizing, etc…

COUNTY OF NEVADA
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RETAIL FOOD FACILITY PLAN CHECK APPLICATION

☐ **MAJOR PLAN CHECK** ☐ **MINOR PLAN CHECK**

Food Facility Name: _____ **APN:** _____ - _____ - _____

Site Address: *(street, city, zip)* _____

Water Source: ☐ Private Well ☐ Public Water - *Agency:* _____

Sewage Disposal: ☐ Private Septic ☐ Public Sewer:_____ Grease Interceptor: ☐ Yes ☐ No

Owner Name: _____

Email: _____ Phone No. _____

Mailing Address: *(street, city, zip)* _____

Contractor Name: _____

Email: _____ Phone No. _____

Mailing Address: *(street, city, zip)* _____

Contact Person: ☐ Owner ☐ Contractor ☐ Both **Building Permit No:** _____

Please check the following that apply and include in your Plan Check Submittal:

- ☐ Submit two (2) sets of detailed plans drawn to scale.
- ☐ Floor plan showing equipment layout.
  - ☐ Equipment checklist/method of installation
  - ☐ Equipment manufacturer specification sheets
- ☐ Room finish schedule with names and specifications or samples for: ☐Floors ☐Walls ☐Base Coving ☐Ceiling
- ☐ Plumbing layout and hot water demand. Include floor sinks and water heater BTU or kW rating, recovery rate and capacity.
- ☐ Electrical layout
- ☐ Exhaust hood ventilation and make-up air systems. Complete worksheets. Submitted to fire district for approval.
- ☐ Site plan, including inside and outside waste storage locations
- ☐ Number of seats: Indoor: _____ Outdoor: _____
- ☐ Proposed Menu (if restaurant)
- ☐ Plan check application *(this page)*, fee agreement form, plan check fees

Plans may be submitted to the Building Department at the same time they are submitted to Environmental Health, however, a building permit will not be issued until Environmental Health approves the plans. Changes in ongoing plans may require additional time for plan check and approval by the Environmental Health Department and will be billed at the hourly rate if it exceeds the initial deposit.

*****FOOD PLAN CHECK APPROVAL WILL EXPIRE ONE YEAR FROM DATE OF APPROVAL*****

I have read the above "checklist" and all items checked are completed or marked not applicable. Further, I recognize that an incomplete or inaccurate permit application will result in delaying the processing and issuing of my permit and may incur additional fees at the current hourly rate above the initial deposit.

_____ _____ _____
Signature *Title – Contractor Number* *Date*

-DETAILED PLAN CHECKLIST-

This checklist is for your own reference to explain what is required in a Food Facility Plan Check. Not all items may be applicable. Please speak with an Environmental Health Specialist is you have any questions regarding required items.

FLOORS *(Section 114268)* – SEE FINISH SCHEDULE TEMPLATE

- ☐ Floors shall be smooth, durable, nonabsorbent and easily cleanable.
- ☐ The floor surfaces of a food facility must be durable, cleanable, and impervious to water, food, food by-products, grease, and chemicals used on the floor for cleaning or other purposes.
  Examples include, but are not limited to, the following (certain restrictions may apply and a sample may be required for approval):
  - Ceramic Tile
  - Porcelain Tile
  - Quarry tile
  - Troweled on epoxy type floor
  - Commercial sheet vinyl
  - Sealed concrete
- ☐ Flooring under equipment shall be completely smooth for cleanability. Floor surfaces that contain anti-slip agents or surfaces are limited to foot traffic areas only. All other areas must be smooth.
- ☐ The floor sealant for concrete must be grease and acid resistant and USDA and FDA approved for use in a commercial kitchen.
- ☐ Vinyl Composite Tile (VCT), wood, carpet, etc. are only acceptable for customer dining areas or pre-packaged retail display.
- ☐ Floor surfaces in all food preparation and storage areas, utensil wash and storage areas, janitorial and restroom areas, shall be an approved type that continues up the walls (or toe-kicks) at least 4", forming a $^{3}/_{8}$" minimum radius cove as an integral unit (vinyl rubber top set base is NOT acceptable) .
  Quarry tile or seamless poured epoxy are commonly used floor materials. Commercial grade sheet vinyl (no felt backing) with heat welded seams may be suitable for some applications. A sample of the sheet vinyl must be submitted and approved by this Department. Where sheet vinyl is used, a cove backing (cove stick) must be used at the wall/floor and to kick/floor junctures. Vinyl composition tile (VCT) is not acceptable. Anti-slipping floor agents are restricted to traffic areas only (all other areas must be smooth).
- ☐ FLOOR DRAINS are required if floors are water flushed or equipment is cleaned in place with pressure spray.
- ☐ FLOOR DRAINS are required in areas where ware washing machines are used, cooking areas, in janitorial rooms with mop sinks, in bars equipped with bar sinks or glass washers, and in front of walk-in coolers or equipment, which are cleaned by water flushing or where products are iced down. The floor surface needs to slope to the floor drains (¼ inch per foot). **Commercial Sheet Vinyl is not approved** in these areas or in cooking areas.
- ☐ FLOOR SINKS are required to receive INDIRECT fluid waste (all condensate and liquid waste) from the following equipment: dishwashers, 3 compartment multiservice kitchen and consumer utensil sanitizing sinks, food preparation sinks, ice machines and bins, display cases, refrigerator units, steam tables, drink dispenser units, espresso machines and similar equipment.

COVING

- ☐ COVE BASE, an approved floor surface that continues up the wall at least 4 inches with a 3/8 inch minimum radius cove as an integral unit in all areas where food is prepared, packaged, dispensed, or stored (including walk-in refrigerators and freezers), where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and hand washing areas and storage rooms. This extension of the floor included toe-kicks of counters and equipment that sets flush on the floor.
  - A "slimfoot tile" cove base is approved for use on sealed concrete flooring.

- Vinyl Rubber Top set or Rubber Cove Base is acceptable **only in rooms that are dedicated to prepackaged non-refrigerated dry storage**.
- A metal cove base is approved in walk-in refrigeration and freezers only or around large equipment (e.g., bakery ovens)

WALLS/CEILING/ENTRY DOORS *(Section 114271)* – SEE FINISH SCHEDULE TEMPLATE

- ☐ Walls and ceilings must be smooth, durable, non-absorbent, and washable (brick, concrete block, rough concrete, rough plaster or heavily textured gypsum board is not acceptable).
- ☐ All cracks and gaps in walls/ceiling created during the installation of the equipment are to be sealed to create a smooth and easily washable finish.
- ☐ Walls behind all sinks and dishwashers shall be constructed of a waterproof material (FRP, Formica, stainless steel, or similar surfaces) from top of the coved base to 12" above the sink.
- ☐ All unfinished surfaces shall be sealed with a gloss or semi-gloss paint, epoxy, varnish or other sealer approved by this department.
- ☐ All entrance doors (leading to the outside) are to be self-closing and trimmed to prevent entrance of vermin.
- ☐ Ceiling acoustical tile may be approved if a sample is submitted and approved by this department (must have a non-porous vinyl surface).
- ☐ Facilities must be fully enclosed. Walk-in refrigeration units, walk-in freezer units and restrooms must open directly into the establishment.
- ☐ Conduit: all plumbing, electrical and gas lines shall be concealed within the building walls, floors and ceiling or within approved conduit runs or chases. When conduit or pipe lines enter a wall, ceiling or floor, the opening around the line(s) shall be tightly sealed and made smooth.

REFRIGERATION *(Section 114130)*

- ☐ All refrigeration shall be specifically constructed for commercial use and conform to ANSI Standards (domestic model refrigeration units will NOT be accepted).
- ☐ An accurate, readily visible thermometer shall be provided. *(Sec. 114157*)
- ☐ Condensate waste from reach-in or walk-in units must be drained into a floor sink with an air gap separation or to an approved evaporator unit. *(Sec. 114193)*
- ☐ Floor drains and floor sinks must be located outside walk-in units.
- ☐ Walk-in shelving must be non-corrodible and at least 6" off the floor with smooth, metal legs or cantilevered from the wall for ease of cleaning. Shelving must be equivalent to applicable ANSI standards. Raw or painted wood is not acceptable.
- ☐ The walk-in floor material must extend up the walls at least 4" with a minimum $^{3}/_{8}$" radius at wall/floor junctures on both the inside and outside of walk-in refrigerators. *(Sec. 114268)*

EQUIPMENT *(Sections 114130 & 114169)* – SEE EQUIPMENT SCHEDULE TEMPLATE

- ☐ All equipment must meet or be equivalent to applicable ANSI standards.
- ☐ All ice machines must be located within the building in an easily cleanable, well-ventilated area and must be drained to a floor sink or other approved indirect connection.
- ☐ Equipment that is fixed because it is not easily movable shall be installed so that it is: Spaced to allow access for cleaning along the sides, behind, and above the equipment or very closely spaced to adjoining equipment, walls, and ceilings (<1mm) and sealed to adjoining equipment, floors or walls, if the equipment is exposed to spillage or seepage.
- ☐ Table-mounted equipment that is not easily movable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being sealed to the table or elevated on legs that provide at least a four-inch clearance between the table and the equipment.

TYPES OF SINKS REQUIRED

- ☐ **THREE COMPARTMENT SANITIZING SINK**: is required for all multiservice kitchen utensils (pots, pans, spatula's, tongs, kitchen knives, spoons etc.), and multi service consumer utensils. The sink compartments and dual integral drain boards must be large enough to accommodate the largest utensils to be washed. The three compartment sink MUST drain by means of an indirect waste connection to a floor sink. *(Sec. 114099)*
- ☐ Dishwashing machines are recommended where a large volume of eating and drinking utensils are washed. Dishwashing machines may be connected directly to the sewer immediately downstream from a floor drain or they may be drained through an approved indirect connection. *(Sec. 114193)*
- ☐ **FOOD PREPARATION SINK**: all food facilities that wash, rinse, soak, thaw or similarly prepare foods shall be equipped with a food preparation sink. The food preparation sink shall drain by means of an indirect connection to a floor sink. Minimum size is 18" x 18" x 12" depth with an integral drain board or adjacent table at least 18" x 18". *(Sec. 114163)*
- ☐ **A HANDWASH SINK** must be located in each food preparation, warewash and cooking area with hand washing cleanser and single service towels provided in permanently installed dispensers adjacent to each hand washing facility. Provide hot and cold water through a mixing faucet. Minimum 100°F. *(Sec. 113953)*
- ☐ **A JANITORIAL SINK** or a slab, basin or floor constructed of concrete or equivalent material, curbed and sloped to drain shall be provided. Provide a BACKFLOW PREVENTION DEVICE on mop area faucet. Locate the janitorial sink to provide easy disposal of mop water. Install hooks or other suitable retaining device to hold mops, rubber mats, etc. over the janitorial sink. *(Sec. 114279)*
- ☐ All sink compartments must have hot and cold water through a mixing faucet and an approved sewer connection.
- ☐ A garbage disposal cannot be installed under a required sink unless an additional scrap sink compartment is provided for the disposal.
- ☐ A running cold water dipper well shall be provided if scoops or other reusable serving utensils are stored in water (with an indirect connection to a floor sink).

RESTROOMS *(Section 114276)*

- ☐ Provide well fitted self-closing restroom doors. Provide hand sink with a hot and cold mixing faucet. Provide permanently mounted tissue, soap and paper towel dispensers.
- ☐ Public toilet facilities shall be provided in each permanent food facility when there is onsite consumption of food or when the food facility has more than 20,000 square feet of floor space shall provide at least one separate toilet facility for men and one separate toilet facility for women. Contact the Building Department for additional requirements.
- ☐ Toilet facilities which are provided for use by patrons, shall be so situated that patrons do not pass through food preparation, food storage or utensil washing areas.
- ☐ Restroom floors, coving, walls, and ceiling must be nonabsorbent, smooth and easily cleanable.
- ☐ Provide proper restroom ventilation consistent with the requirements of local building codes.

WINDOW SCREENS

- ☐ All windows that open, including restroom windows, shall be screened with not less than 16 mesh screening.

OUT-DOOR PASS-THROUGH WINDOWS

- ☐ The pass-through opening must be fitted with an easily cleanable window which must be self-closing. The size of the window opening should not exceed 216 square inches. Hood exhaust ventilation shall not be compromised when window is open. *(Sec.114259.2)*

SNEEZE GUARD OR OPEN FOOD PROTECTION *(Sec. 1140610)*

☐ With the exception of displays of whole, raw produce in retail grocery stores, unpackaged foods shall be shielded so as to intercept a direct line between the customer's mouth and the food being displayed or shall be dispensed from approved self-service containers. Provide detailed drawings of proposed sneeze guard.

STORAGE *(Sections 114047, 114049)*

☐ Adequate and suitable floor space and approved shelving shall be provided for the storage of food, utensils, supplies, ingredients and refrigeration. Floor plans shall show an adequate quantity of dry storage floor space, dry storage shelving, and walk-in and reach-in refrigeration.

☐ Restaurant approved chemicals, and all other cleaning agents shall be separated by spacing or partitioning, and located below and stored in a way so they cannot contaminate food, equipment, utensils, or single service articles. *(Sec. 114254.2)*

☐ Shelving shall be constructed in an easily cleanable design of smooth metal or wood which has been finished and sealed. Metal shelving units can be installed on rolling casters or shelves installed on a wall shall have at least one inch of open space between the back edge of the shelf and the wall surface. Otherwise, the back edge of the shelf shall be sealed to the wall with caulking type sealant. The lowest shelf shall be at least 6" above the floor, with a clear unobstructed area below or the upper surface shall be completely sealed with a continuously coved base, having a minimum height of four inches.

CLOTHING CHANGE/STORAGE AREA *(Section 114256)*

☐ Provide a storage area for employee clothing and personal effects which is entirely separated from food and utensil storage areas.

HOT WATER SUPPLY *(Sec. 114192)* – SEE HOT WATER DEMANDS TEMPLATE

☐ Indicate water heater make, model, size, BTU or KW rating, and provide manufacturer specification sheets. An adequate, protected, pressurized potable supply of hot water shall be provided. Hot water must be supplied at a minimum temperature of 120°F from all faucets except hand wash sinks. All units must be commercial grade.

LIGHTING *(Sec. 114252)*

☐ In every room and area in which any food is prepared, manufactured, processed or packaged, or in which utensils are cleaned, sufficient lighting shall be provided to produce the following light intensity:

- **10-footcandles**: Walk-in refrigeration units and dry storage areas.
- **20-footcandles**: In consumer self-service, fresh produce or pre-packaged foods are sold; Inside all equipment such as reach-in refrigerators; Hand washing, ware washing, equipment and utensil storage, and toilet rooms.
- **50-footcandles**: Where an employee is working with food, utensils or equipment such as knives, slicers, grinders or saws where employee safety is a factor.

☐ Shatter resistant covers shall be installed over all lights in food preparation, food storage rooms, utensil storage and dishwashing areas.

GARBAGE AND TRASH STORAGE AREA *(Sec. 114244)*

☐ All refuse, recyclables and returnables shall be kept in nonabsorbent, durable, cleanable containers. If the trash storage area is located within the facility, then the wall floor and ceiling of the room or area shall be constructed so as to be smooth, impervious and easily cleanable.

☐ Outside trash storage areas shall be constructed of nonabsorbent material such as concrete or asphalt and sloped to drain. Refuse must be kept in leak proof and rodent proof containers with lids to minimize attracting rodents and insects.

VENTILATION *(Sec. 114149)*

☐ Ventilation is required in all areas to facilitate proper food storage and provide a reasonable comfort for each employee.

KITCHEN EXHAUST SYSTEM (HOODS AND DUCTS) *(Sec. 114149)* - **SEE MECHANICAL EXHAUST VENTILATION TEMPLATE**

☐ Mechanical exhaust ventilation shall be required at or above all cooking equipment such as ranges, griddles, ovens, deep fat fryers, barbecues and rotisseries and may be required at or above mechanical dishwashing equipment to effectively remove cooking odors, smoke, steam, grease and vapors. An integrated make-up air system is required.

☐ Complete manufactures exhaust ventilation plans and performance calculations must be submitted and are to include details of make-up air and cut sheets of blowers, motors, and filters. All exhaust hoods and ducts shall be installed in accordance with Chapter 20 of the current edition of the Uniform Mechanical Code.

☐ Make-up air shall be supplied in a volume equal to the volume of air that is being exhausted and shall be supplied by a mechanical system designed solely for that purpose. The exhaust and make-up air system shall be connected by an electrical interlocking switch. Windows and doors shall not be used for the purpose of providing make-up air. Compensating hoods shall extract at least 20% of their required exhaust air flow from the kitchen area. *(HVAC is not a make-up air system because it recycles 85% of the internal air and only takes 15% of the outside air.)*

GREASE TRAP/INTERCEPTOR *(Sec. 114197, 114201)*

☐ Food facilities located in an area served by a public sewage system must contact the appropriate City or County Public Works Department for grease trap/interceptor requirements.

☐ A facility located in an area not served by a public sewage system must contact the Land Use Division of this department regarding grease trap/interceptor approval requirements.

☐ Grease traps and interceptors shall be easily accessible for servicing.

-EQUIPMENT SCHEDULE-

Equipment information and components that are found in the floor plan. Each number shall be found in the floor plan.

Facility Name: ______________________________ Address: ____

Prepared By: _______________________________ Company: _____________________________________ Date: _________

Contact Phone No. _________________________ Email: ____

HW = Hot Water CW = Cold Water DIR = Direct INDIR = Indirect

#	EQUIPMENT	MANUFACTURE MODEL NO.	ANSI ✓	PLUMBING				*COMMENT*
				HW✓	CW✓	DIR✓	INDIR✓	

-MECHANICAL EXHAUST VENTILATION-

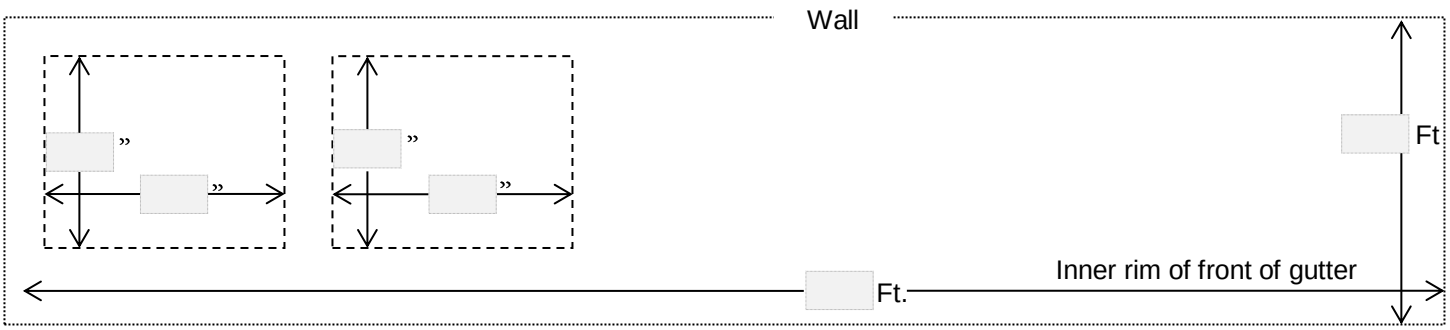
*Provide the following information concerning mechanical exhaust hood and make-up air design. Plans showing elevated drawing of hood, make-up air, duct elbows & fans, and cooking equipment **must** be provided on a separate plan sheet.*

Facility Name: _____ Address: _____

Prepared By: _____ Company: _____ Date: _____

Contact Phone No. _____ Email: _____

A. COOKING EQUIPMENT & HOOD *Fill in cooking equipment & hood dimensions in feet in overhead view.*



- Casters & quick disconnects strongly recommended - Specified? ☐ Yes ☐ No
- Hood long enough to allow ≥ 6" on sides of equipment ☐ Yes ☐ No
- Hood wide enough to allow ≥ 6" in front and back of equipment ☐ Yes ☐ No
- Canopy lip ≥ 6.5' above floor and ≤4' above cooking surface ☐ Yes ☐ No
- Canopy free of exposed horizontal electrical and Ansul lines ☐ Yes ☐ No
- Hood Material *(e.g., stainless steel, galvanized iron, etc…)* Please Specify: _____

B. HOOD TYPE & EXHAUST RATE in CFM

What kind of hood?	☐ Type I	☐ Type II	☐ NSF or UL Listed	Make	Model
Backshelf or Proximity Canopy (Island, double island, wall or corner)	*E.g., frying, pizza oven, griddling, charbroiling, etc...*	*E.g., dishwashing, some baking and steaming, etc…*			

Hood Opening: H(_____ft) x W(_____ft) = _____ ft^2 x _____Q*factor per UMC = _____**CFM** *(min req'd)*

**Note: Unlisted Type 1 canopy hoods must follow UMC formulas for calculating minimum airflow (Q) based on cooking equipment categories. (ie. Low Ex. Q = 75A or 50A; Medium Ex. Q = 100 A; High Ex. Q = 150A; and Solid Fuel Q = 200A or 300A)*

Other Formula (Listed Hood): _____ = _____ **CFM** *(designed)*

C. FILTERS

Type: _____ Manufacturer: _____ Filter Velocity Rating: _____

Required Filter Area = Q (CFM) ÷ Filter Velocity (FPM) = FA ft^2

Size H_____ inches x W_____inches (# of Filters) _____xUseable filter area _____sq. ft.
= **Total filter area _____sq. ft.**

Required or Designed Exhaust Rate _____CFM ÷ _____sq. ft. (total filter area) = _____**FPM**

Filters, continued…

Baffle filter ideal FPM = 300, FPM between 250-350	☐ Yes	☐ No
Horizontal slot filter ideal FMP = 1000. FPM between 800-1200 ☐ N/A	☐ Yes	☐ No
FPM can be < or > above if this is a listed hood	☐ Yes	☐ No
Total of filter widths _____ must be < hood length.	☐ Yes	☐ No

D. DUCT

Duct dimensions: _____inches x _____ inches = _____ inches^2 ÷ 144 = _____**ft^2**

- *Hood greater than 12 ft long shows more than 1 exhaust outlet to main duct?* ☐ Yes ☐ No ☐ N/A

Duct Velocity = _____CFM ÷ _____ft^2 = _____**FPM**

- *FPM is between 1500 and 2500* ☐ Yes ☐ No ☐ N/A

E. STATIC PRESSURE & EXHAUST FAN

No. of elbows: _____ Static Pressure (SP): _____ Cleanout at each elbow? ☐ Yes ☐ No ☐ N/A

Exhaust Fan (Manufacturer/Model): _____ HP: _____

UL 762 Restaurant Application Specified for Type I? ☐ Yes ☐ No Easily pulls CFM at SP? ☐ Yes ☐ No

F. FILTERED MAKE-UP AIR

Hood Exhaust Total: _____CFM ÷ 2000 CFM *(max per diffuser recommended)* = _____ Total No. of Diffusers

Next higher whole number: _____ Diffusers Recommended

Make-Up Air Fan (Manufacturer/Model): _____ HP: _____

Static Pressure (SP): _____ Supplies 95-100% of exhaust CFM at SP?	☐ Yes	☐ No
Make-up air on roof ≥ 10 ft. from exhaust	☐ Yes	☐ No
Make-up air diffusers ≥ from 10 ft. hood canopy	☐ Yes	☐ No
Exhaust and Make-up air shall be interlocked	☐ Yes	☐ No
HVAC integrated with kitchen ventilation	☐ Yes	☐ No
Exhaust and Make-up air shall be equal for a non-listed and listed hoods	☐ Yes	☐ No
For compensating hoods, Make-up air must be minimum of 80% of the exhaust CFM	☐ Yes	☐ No
→ If yes, specify source of the remaining make-up air:		

-HOT WATER DEMANDS-

Please fill out this portion regarding water heater and hot water supply.

Facility Name: _____ Address: _____

Prepared By: _____ Company: _____ Date: _____

Contact Phone No. _____ Email: _____

See Hot Water Demand chart on next page for calculations.

Fixtures	# Units		GPH		Total GPH
3-Compartment Sink	3 (Basins)	x	GPC	=	_____
Hand Sink	_____	x	_____	=	_____
Mop Sink	_____	x	_____	=	_____
Prep Sink	_____	x	_____	=	_____
Dishwasher (GPH=gallons/rack x rack/hour)	_____	x	_____	=	_____
Pre-Rinse Spray Faucet	_____	x	_____	=	_____
Other: _____	_____	x	_____	=	_____
Other: _____	_____	x	_____	=	_____
Other: _____	_____	x	_____	=	_____
Other: _____	_____	x	_____	=	_____
Other: _____	_____	x	_____	=	_____
Other: _____	_____	x	_____	=	_____
			TOTAL GPH	**=**	_____

_____ **Total GPH x** _____ **%** ***(See sizing requirements below)*** **=** _____ **GPH Required**

COMPUTING THE BTU INPUT (Gas Water Heaters):

_____ GPH Required x Degree Rise x 11 = _____ BTU input of water heater.

FORMULA FOR ELECTRIC WATER HEATERS

GPH Required x Degree Rise x 8.33 lb = _____KW input
0.98 x 3412 BTU/KW

**Note: Degree Rise for Western County = 60F, for Eastern County = 80F*

SIZING REQUIREMENTS FOR STORAGE WATER HEATERS

Food Facilities with multi service eating utensils, ***heavy use*** (serving 3 meals a day) . . . . . 100% GPH Required
Food Facilities with multi service eating utensils, ***moderate use*** . . . . . 90% GPH Required
Food Facilities with only single-service eating utensils or do not use utensils at all . . . . . 80% GPH Required
For food facilities that sell only pre-packaged foods, a water heater with a minimum storage capacity of 10 gallons must be provided.

INSTANTANEOUS WATER HEATERS

Instantaneous water heaters must be sized to provide hot water of at least 120°F, and at a rate of at least 2.0 GPM to each sink (hand sinks must receive at least ½ GPM). NSF listing are used to determine the minimum GPM hot water demand for automatic dishwashers. Hot water units must be commercial grade.

HOURLY HOT WATER DEMAND TABLE FOR STORAGE TANK UNITS

<table>
<tr><th colspan="2">Utensil Sinks</th></tr>
<tr><td colspan="2">18” x 18” 14 gallons per compartment (base at 10” deep)</td></tr>
<tr><td colspan="2">24” x 24” 25 gallons per compartment (base at 10” deep)</td></tr>
<tr><th colspan="2">Custom sink sizes can be calculated using the following formulas:</th></tr>
<tr><td colspan="2">Using Feet: Length(ft.) x Width(ft) x Depth(ft) x 7.5 = Gallons per compartment (GPC)</td></tr>
<tr><td colspan="2">Using Inches:Length($^{inches}/_{12}$) x Width($^{inches}/_{12}$) x Depth($^{inches}/_{12}$) x 7.5 = Gallons per compartment (GPC)</td></tr>
<tr><th>3 Comp Sinks</th><th>Dishwasher</th></tr>
<tr><td>Use the formula above to calculate each gallons per compartment (GPC) and multiply result by 3.</td><td>GPH = ($^{gallons}/_{rack}$) x ($^{rack}/_{hour}$)</td></tr>
<tr><th>Bar Sinks</th><th>Hand Sinks</th></tr>
<tr><td>2 gallons per compartment</td><td>5 gallons per sink</td></tr>
<tr><th>Pre-Rinse Units</th><th>Clothes Washers</th></tr>
<tr><td>- Hand Spray Type: 45 gallons
- Other Type: Refer to manufacture’s specifications for equipment.</td><td>- 9 and 12 lb Washers: 45 gallons
- 16 lb Washers: 60 gallons</td></tr>
<tr><th>Food Preparation Sinks</th><th>Employee Shower</th></tr>
<tr><td>5 gallons per compartment (GPC)</td><td>20 gallons per shower</td></tr>
<tr><th>Janitorial Sinks & Garbage Can Wash Facilities</th><th>Other Fixtures That Use Hot Water</th></tr>
<tr><td>15 gallons per sink per facility</td><td>Refer to manufacture’s specifications for the equipment or NSF® listing.</td></tr>
</table>

-FINISH SCHEDULE-

Please fill out to the best of your knowledge all required information. Specific brand names and colors for material should be specified whenever possible to insure acceptability.

Facility Name: _____ Address: _____

Prepared By: _____ Company: _____ Date: _____

Contact Phone No. _____ Email: _____

ROOM OR AREA		FLOOR	FLOOR BASE OR COVING	WALLS	CEILING	REMARKS
Example: *B: Server Station*		*Smooth Quarry tile*	*4" Quarry coved tile ($^3/_8$" radius coving)*	*Gypsum board; smooth; semi-gloss paint; swiss coffee*	*Drop ceiling; vinyl faced panel; smooth; white*	
A	**Dining Area**					
B	**Server Station**					
C	**Kitchen Area**					
D	**Dishwashing Area**					
E	**Janitorial Station**					
F	**Employee Locker/Storage Room**					
G	**Restroom**					
H	**Storeroom**					
I	**Office**					
J	**Trash Enclosure**					
K	**Other:**					
L	**Other:**					
M	**Other:**					

Flooring and Cove Base Installation Examples

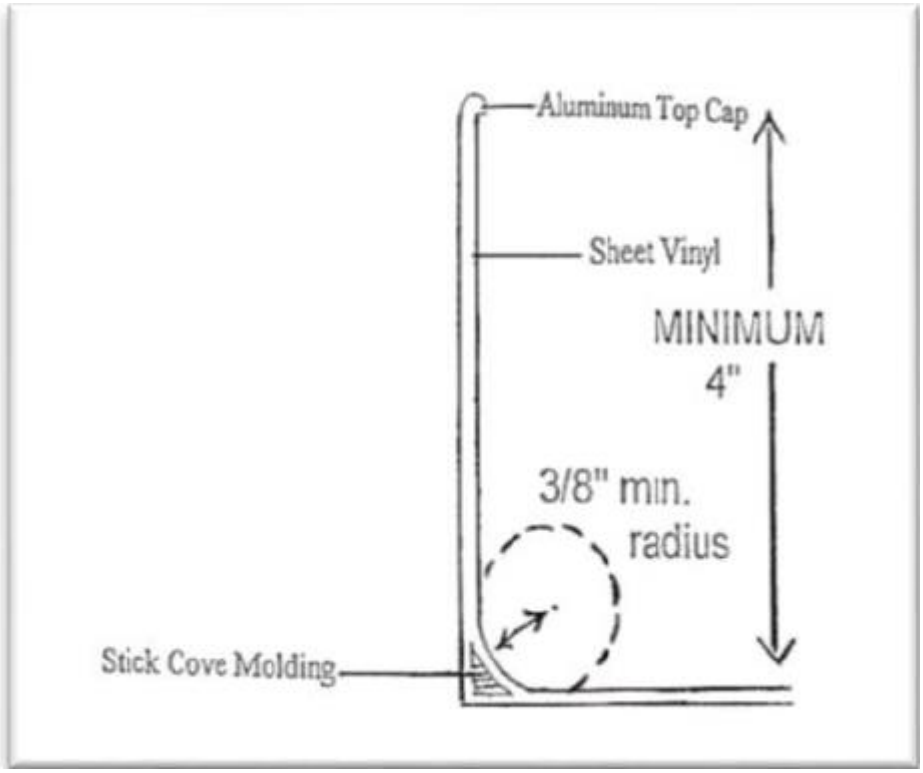


Fig. 1 Commercial Sheet Vinyl Installation (***Not approved in cooking areas or areas subject to high moisture***)

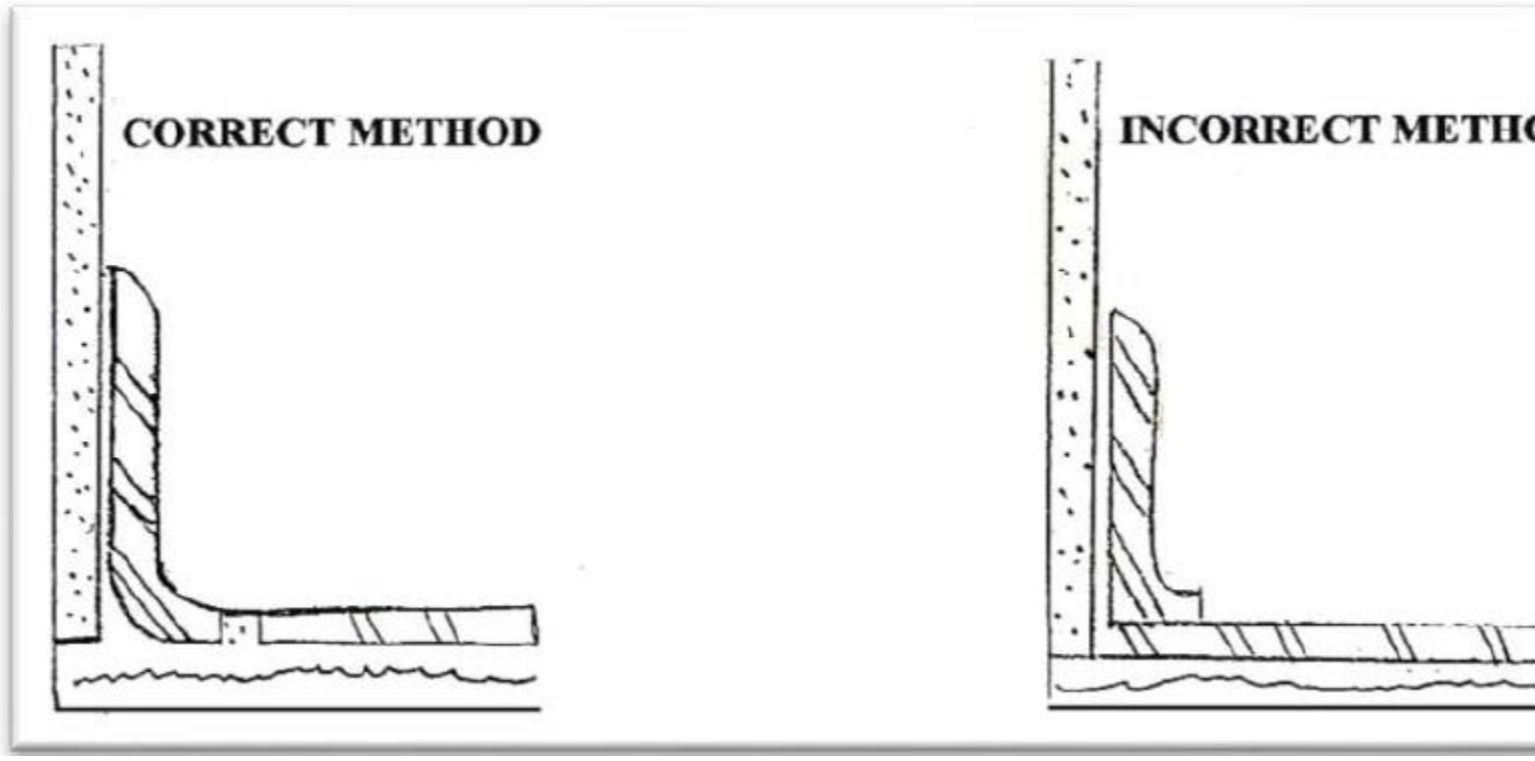


Fig. 2 Quarry/Ceramic Tile Floor and Cove Base Installation

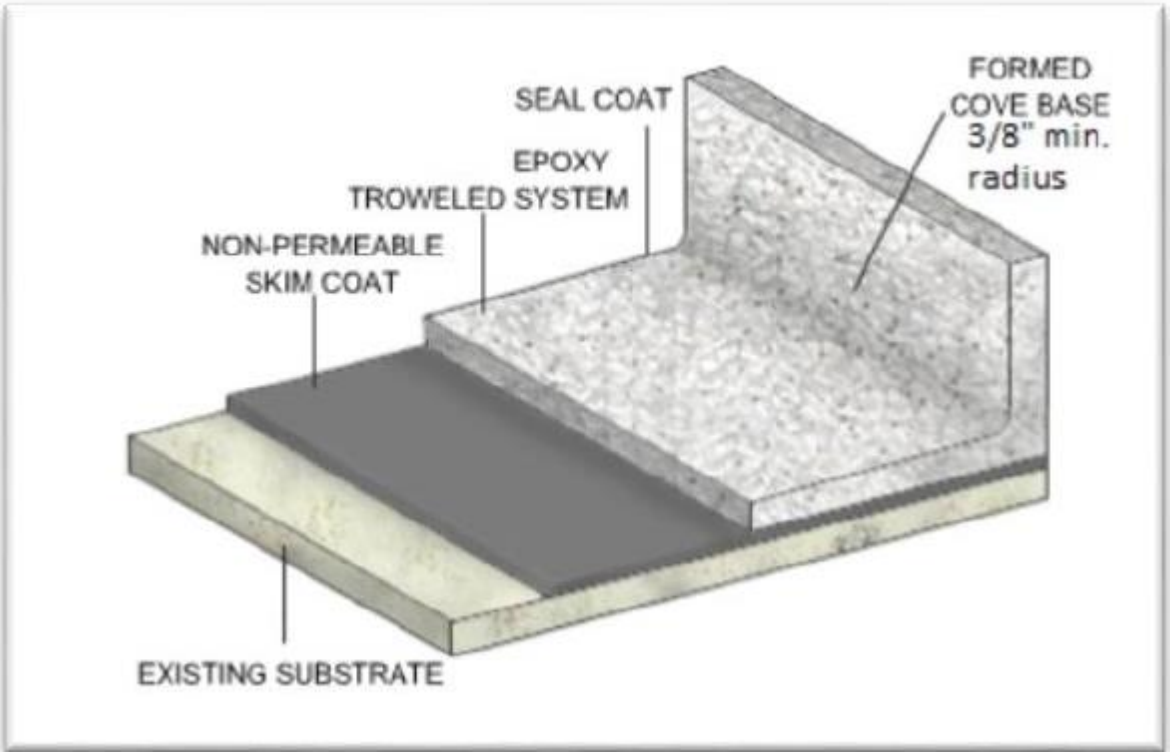


Fig. 3 Troweled on Epoxy Floor and Cove Base Installation (Troweled on epoxy floor specifications must indicate that the material is USDA/FDA approved for use in a food facility and is acid and grease resistant)

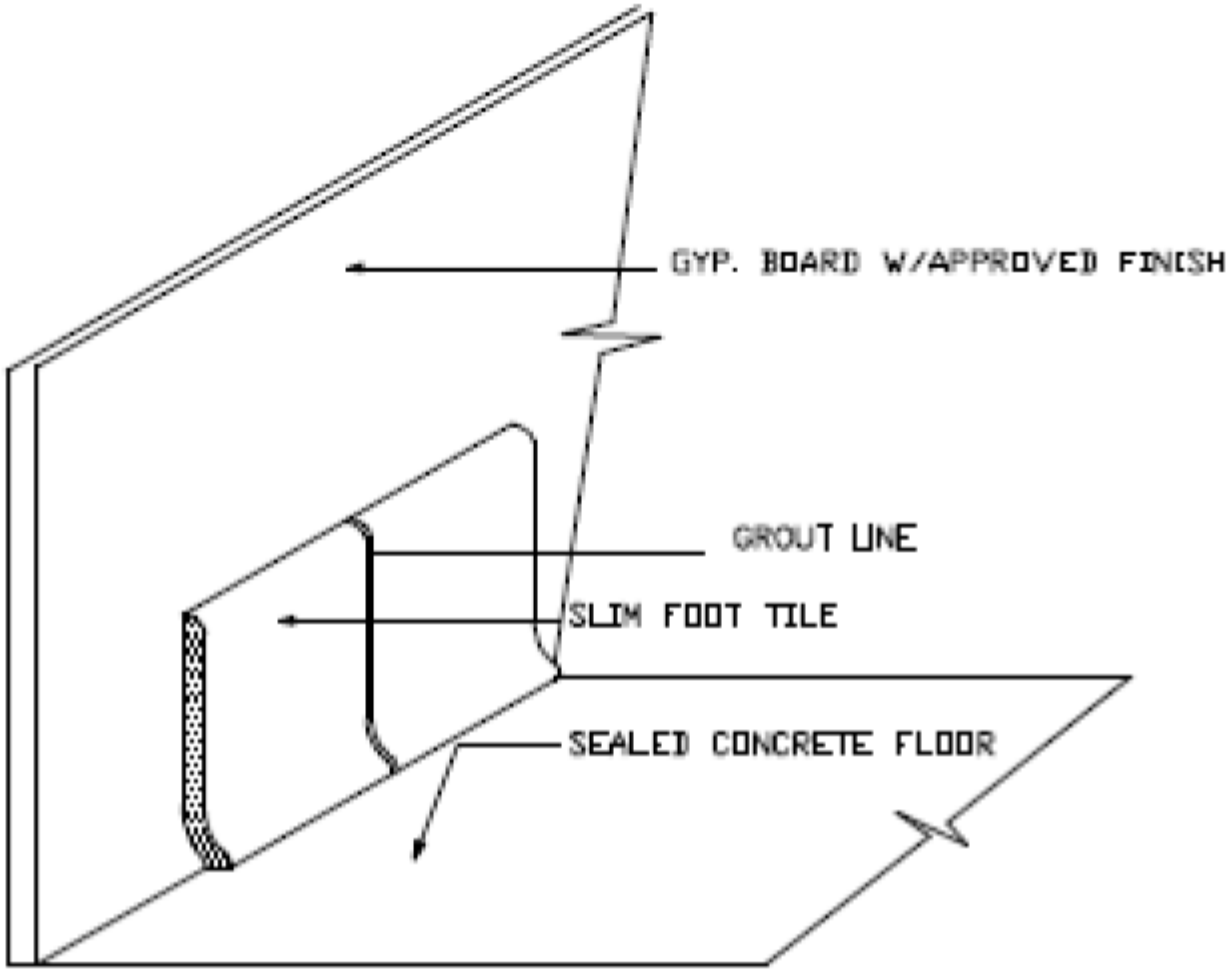


Fig. 4 Typical Cove Base Detail at Service Counters

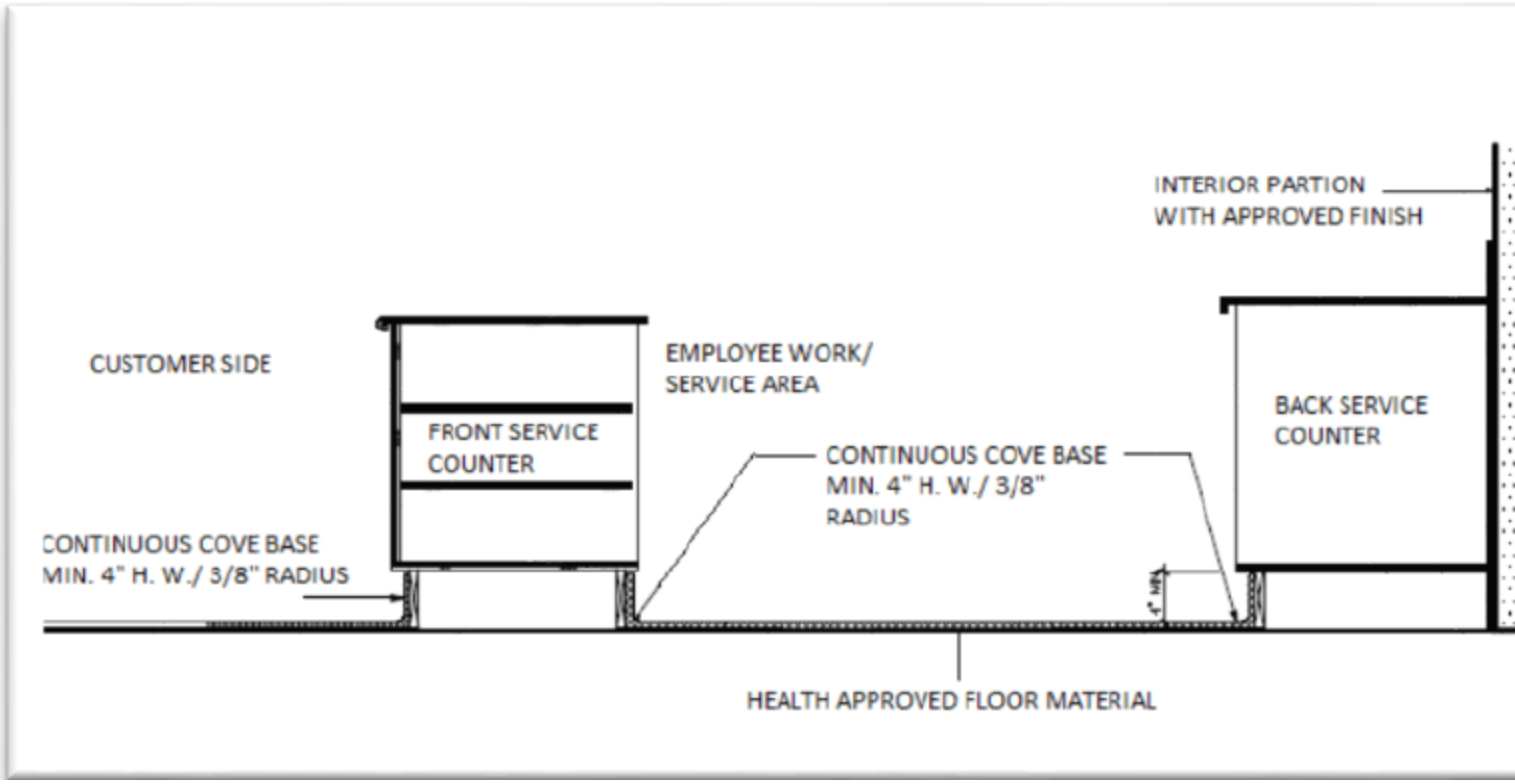


Fig. 5 Typical Cove Base Detail at Service Counters