

REQUIREMENTS FOR FOOD FACILITY PLANS

- Provide 3 sets of plans (1/4 inch per foot) containing:
 - Vicinity map showing nearest cross streets. Site plan showing the location of the building, trash enclosure and other related areas.
 - **Building plan** showing kitchen, food storage room, mop sink/janitorial closet, walk-ins, restrooms, dining room, bar, display areas, employee room, ancillary areas, hallways, adjacent businesses, etc.
 - **Equipment plan** showing all cooking equipment, sinks, refrigerators, freezers, work tables, counters, dishwashers, storage shelves, finfish and shellfish tanks, etc. Each piece of equipment must be cross referenced with a numbering system to match the equipment schedule and specification sheets.
 - **Finish schedule** for floors and base coving, walls & ceilings for all areas mentioned above.
 - **Plumbing plan** showing hot & cold water supply lines, drain lines, floor sinks, floor drains, water heater, grease recovery device/interceptor, etc.
 - **Elevations** views of counter and cabinet areas showing construction and finishes, legs and/or coving with floor. Elevations of as many areas as possible are recommended.

— **Hood Plans (*additional fees required*): Provide all information requested in the two-page document “REQUIREMENTS FOR HOOD PLANS”**

- ✓ Provide one set of ANSI (e.g.: NSF) specification/cut sheets for all food related equipment, cross referenced with a numbering system to the equipment plan & list. For used equipment, provide good photos and verification of ANSI approval.
 - ✓ Provide a copy of the proposed menu.
 - ✓ There is a valuable 25 page “**CALIFORNIA PLAN CHECK GUIDE**” which describes the above requirements in greater detail. Call (510)567-6700 for a copy or visit the Alameda County Environmental Health website at <http://www.acgov.org/aceh/>. Also see the law for these requirements in the “**CALIFORNIA RETAIL FOOD CODE**”
 - ✓ It is strongly recommended that your plans are drawn by a professional who has food facility design experience. Look in the Yellow Pages under “Restaurant Equipment, Services & Supplies”
 - ✓ Plan check fees vary with the type and size of the proposed food facility. Call (510)567-6700 for the exact amount. Make checks payable to “Alameda County Environmental Health”. Initial plan review may take up to twenty (20) working days. After plan review is complete, you will be called to pick up two sets of approved plans and deliver them to the local Building Department. Environmental Health’s approval is required for food facilities before Building Permits are issued.
- Call your Environmental Health Plan Checker **48 hours in advance** for:
 - **Rough Plumbing Inspection** (plumbing installed but not covered over)
 - **Pre-Final & Final Inspections** (before bringing in food)