

INFORMATION NEEDED FOR A PLAN REVIEW

Nebraska Pure Food Act Section 81-2,267: Food establishment, food processing plant, or salvage operation; construction, conversion, or remodeling; plans and specifications; requirements. Replaces 2013 Food Code 8-201.12: *When Plans Are Required*.

Prior to construction of, conversion to, or remodeling of a food establishment, food processing plant, or salvage operation, properly prepared plans and specifications for such construction, conversion, or remodeling shall be submitted to the regulatory authority for review and approval. The plans and specifications shall indicate the proposed layout, arrangement, mechanical plans, construction materials of work areas, type and model of proposed fixed equipment and facilities, and description of the type of food to be served or sold. The regulatory authority shall treat such plans and specifications as confidential or trade secret information and shall approve the plans and specifications if they meet the requirements of the Nebraska Pure Food Act. No food establishment, food processing plant, or salvage operation shall be constructed, converted, or remodeled except in accordance with plans and specifications approved by the regulatory authority. This section does not apply to food establishments which are temporary food establishments.

SUGGESTED CONTENTS AND FORMAT OF PLANS AND SPECIFICATIONS

1. Include the proposed menu.
2. Show the location of all food equipment. Each piece of equipment must be clearly labeled, with its common name, on the plan. Include drawings of self-service hot and cold holding units with sneeze guards.
3. Identify all food preparation areas and indicate whether they will be used for raw foods and/or ready-to-eat foods.
4. Designate clearly on the plan equipment for adequate rapid cooling and short-term/long-term cold storage (i.e. refrigeration, freezers, blast chillers, ice baths) and for hot-holding (i.e. warmers, steam tables) of potentially hazardous foods.
5. Locate and label areas used for dry storage.
6. Locate and label separate food preparation sinks when the menu dictates.
7. Locate and label all restrooms and toilet fixtures.
8. Clearly designate all handwashing sinks: restroom, food preparation area, food service area and dishwashing area.
9. Identify areas where clean wet and clean dry equipment and utensils will be stored; and where dirty equipment will be stored prior to washing.

10. Locate and identify the dishwashing area. Identify areas for pre-scraping, pre-flushing or pre-soaking. Identify areas for drying clean equipment and utensils.
 - a. If manually dishwashing, identify location and size of three-compartment sink and label as wash, rinse and sanitize;
 - b. If automatically dishwashing, locate and label machine, and indicate method of sanitization.
11. Identify auxiliary areas such as dining area, storage rooms, and garbage rooms.
12. Include:
 - a. Entrances, exits, loading/unloading areas and docks (including air curtains);
 - b. Complete finish schedules for each room including floors, walls, ceilings and coved juncture bases;
 - c. Plumbing schedule including location of floor drains, floor sinks, water supply lines, overhead waste-water lines, hot water generating equipment with capacity and recovery rate, backflow prevention and wastewater line connections;
 - d. Lighting schedule with protectors;
 - e. Source of water supply and method of sewage disposal;
 - f. Ventilation schedule for each room;
 - g. A mop sink or curbed cleaning facility with facilities for hanging wet mops;
 - h. Comment on storing toxic chemicals;
 - i. Comment on area for employee belongings.