

This manual is to be used as a Guidance Document only and does not replace the actual Rules and Regulations as written in Chapter 511-6-1 for food service establishments.

SECTION C – CONTENTS AND FORMAT OF PLANS AND SPECIFICATIONS

REFERENCES (Chapter 511-6-1)

.02 Provisions.

Subsection (4) When Plans Are Required (b) Submission of Plans

Subsection (5) When a HACCP Plan is Required

I. Contents and Format of Plans and Specifications¹:

1. Plans and specifications must reflect the finished food service establishment as to how it will be constructed and equipped at the time of the initial inspection to issue a food service permit. The following are the minimum items that must be included within plans in preparation for their submittal to the local Health Authority for review and approval for construction:
 - A. Plans drawn to scale to a size of not less than 11 x 14 inches.
 - B. Proposed menu, seating capacity, and projected daily meal volume for the food establishment. *See Document K-5 in Section K, PART-II of the Interpretation Manual for the Rules and Regulations Food Service Chapter 511-6-1 and Subsection V10 on page B20 of Section B, PART-I of this Manual for example of a menu.*
 - C. Location of all food equipment. Each piece of equipment must be clearly labeled, marked, or identified. Food equipment schedule which includes the make and model numbers and listing of equipment that is certified or classified for sanitation by an ANSI accredited certification program must be submitted. The Health Authority may request elevation drawings. *See Examples C-1 and C-2.*
 - D. Provisions for adequate rapid cooling, including ice baths and refrigeration, and for hot and cold-holding TCS. *See Example C-1.*
 - E. Handwashing sinks. *See Example C-1.*
 - F. Warewashing sinks. *See Example C-1.*
 - G. Food preparation sinks. *See Example C-1.*

¹ Source: Page 1 – 2, CONTENTS AND FORMAT OF PLANS AND SPECIFICATIONS, 2008 FDA Plan Review for Food Establishments Guidance Document.

- H. Fruits and vegetable washing/preparation sinks as required by menu. *See Example C-1.*
- I. Auxiliary areas such as storage rooms, garbage rooms, toilets, basements and/or cellars used for storage or food preparation. *See Example C-1.*
- J. Entrances, exits, loading/unloading areas and delivery docks. *See Example C-12.*
- K. Complete finish schedules for each room including floors, walls, ceilings and coved juncture bases. Finish schedule descriptions and specifications must be submitted to the Health Authority for its review. *See Examples C-2 and C-4.*
- L. Plumbing schedule including location of floor drains, floor sinks, water supply lines, overhead wastewater lines, hot water generating equipment with capacity and recovery rate, backflow prevention, and wastewater line connections. *See Example C-3, C-5 and C-11.*
- M. Location of lighting fixtures. *See Examples C-9 and C-10.*
- N. Source of water and method of sewage disposal. *See Example C-3.*
- O. A color-coded flow chart (*See Illustration B2 of Section B in Part-I within this Manual*) may be requested by the Health Authority demonstrating flow patterns for:
 - Red = Foods to be Prepared (From Receiving to Service – “Door to Table”);
 - Green = Ready-To-Eat Foods (From Receiving to Service – “Door to Table”)
 - Blue = Dishes (From the Table to Dishwashing)
 - Black = Trash and garbage (From Trash Containers to Dumpster or Solid Waste Storage Area)
 - Circled in Blue = All Handwashing Sinks
- P. Ventilation schedule. *See Example C-6, C-7 and C-8.*
- Q. Service sinks or curbed cleaning facility with facilities for hanging wet mops or similar wet cleaning tools and for the disposal of mop water and similar liquid waste. *See Examples C-1 and C-13.*
- R. Storage location of poisonous or toxic materials. *See Example C-13.*
- S. Areas for storage of employee personal care items. *See Example C-13.*
- T. Location of refuse, recyclable, and/or returnable containers. *See Example*

C-12.

NOTATIONS

NOTE #1: *Proposed food service establishment plans and specifications cannot be approved by the County Health Department until the potable water supply and sewage disposal systems are approved by the water and sewage authority (if county and or municipal) or by the County Health Department (if nonpublic water supply or onsite sewage disposal management systems). This means the public water and sewer utilities must be available for connection in a right-of-way abutting the proposed establishment's property or within 200 feet of the property by means of accessible easement. If public water and sewer utilities are not available to the proposed establishment's premises, then a well has been installed on the premises of the proposed establishment and has been permitted by EPD. If the well water supply is not regulated by EPD, then the well water supply must be acceptable to the local Health Authority. In addition, it means that if an onsite sewage disposal management system is to be utilized on the proposed establishment's premises for means of sewage disposal, then an onsite sewage disposal management system installation permit has been issued by the local Health Department to allow such a system's installation.*

NOTE #2: *During a menu review, the EHS may find that Chapter 511-6-1 requires a HACCP Plan depending on what processes are involved with required menu items. An example where a HACCP Plan would be required is acidification of cooked rice for food safety in making sushi or using a molluscan shellfish life support system to maintain water quality in the display of molluscan shellfish for human consumption.*

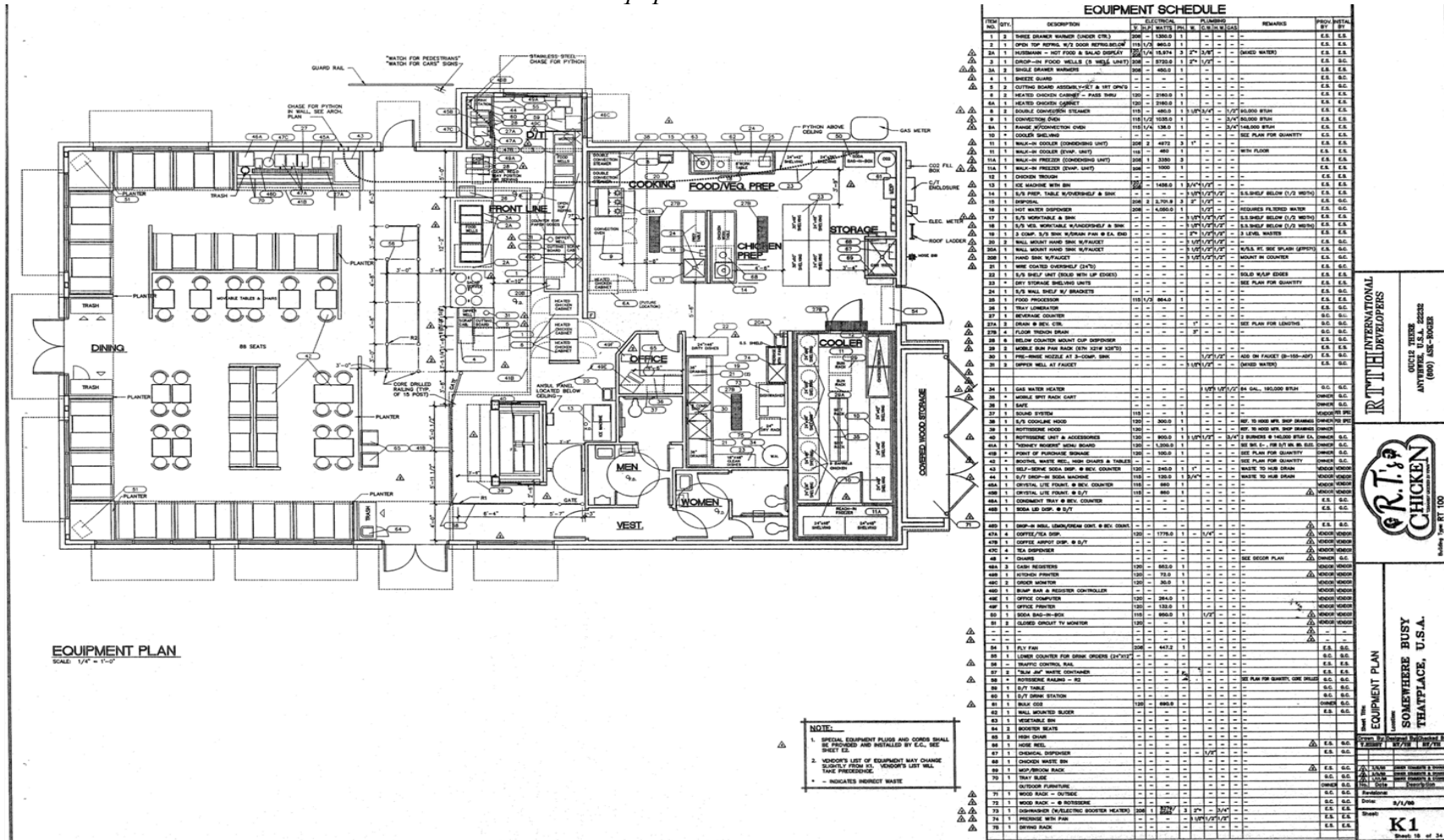
NOTE #3: *If a variance request and or HACCP Plan is required as per the Chapter, these documents must be apart of the plan and specification submittal package received from the food service permit applicant. If Chapter 511-6-1 requires a variance request and or HACCP plan, the proposed food service establishment's plans and specifications cannot be approved by the Health Authority until the variance request has been approved by the Georgia Department of Public Health. In addition, the HACCP plan has to be jointly approved by the State Environmental Health Branch Office within the Georgia Department of Public Health and the County Health Department.*

NOTE #4: *The following Examples, C-1 through C-13, are for demonstration only. Their purpose is to help familiarize the Environmental Health Specialist (EHS) as to where to look for certain information when reviewing plans and specifications. However, they do provide what is generally accepted as good architectural practices as to plans preparation.*

NOTE #5: *One Health Authority signed and approved set of the plans and specifications must remain at the construction site at all times during construction.*

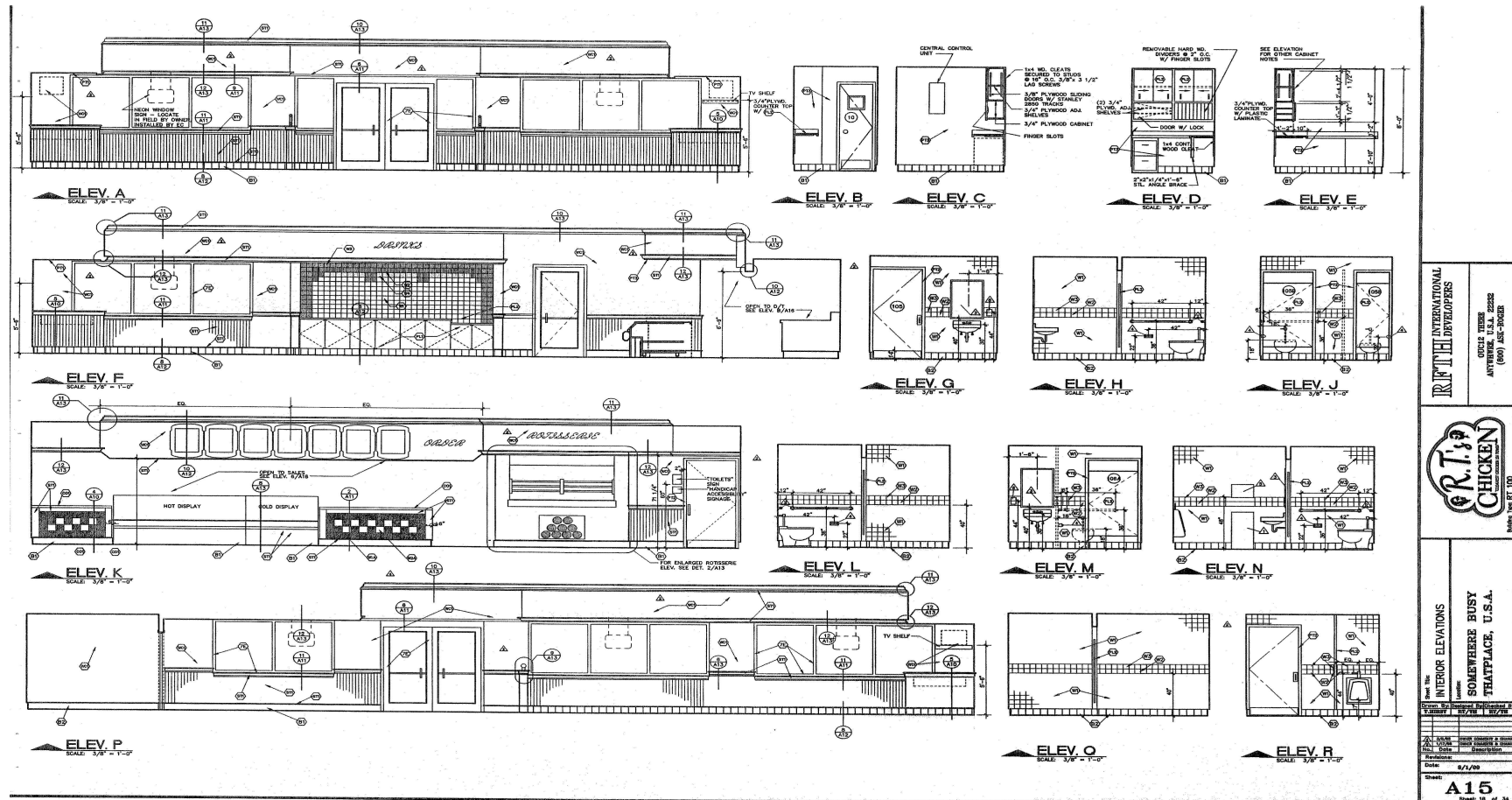
Rules and Regulations Food Service – DPH Chapter 511-6-1
Food Service Establishment Manual for Design,
Installation and Construction

EXAMPLE C-1
Equipment Floor Plan

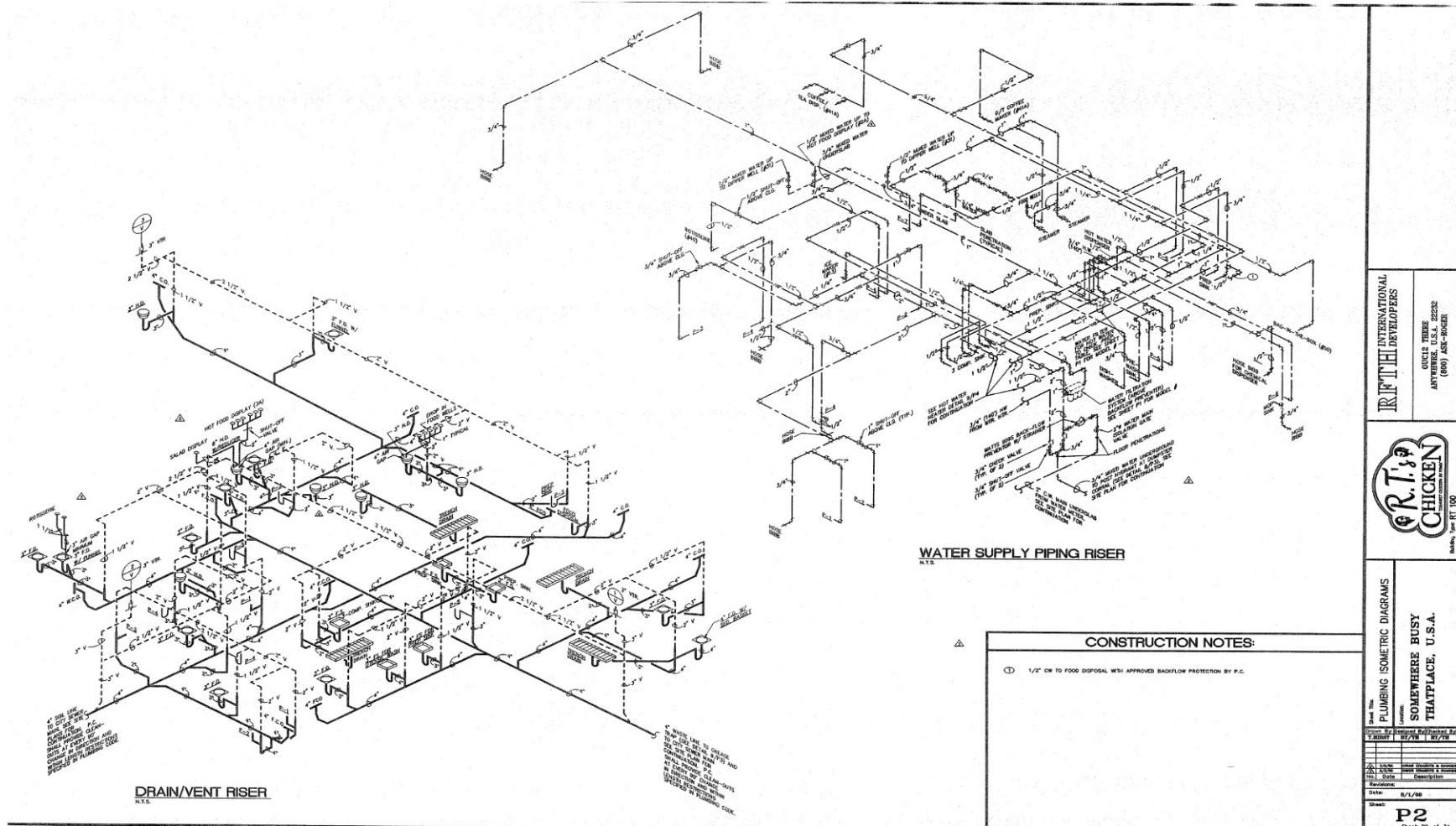


EXAMPLE C-2
Elevations

Interior Elevations (A15)

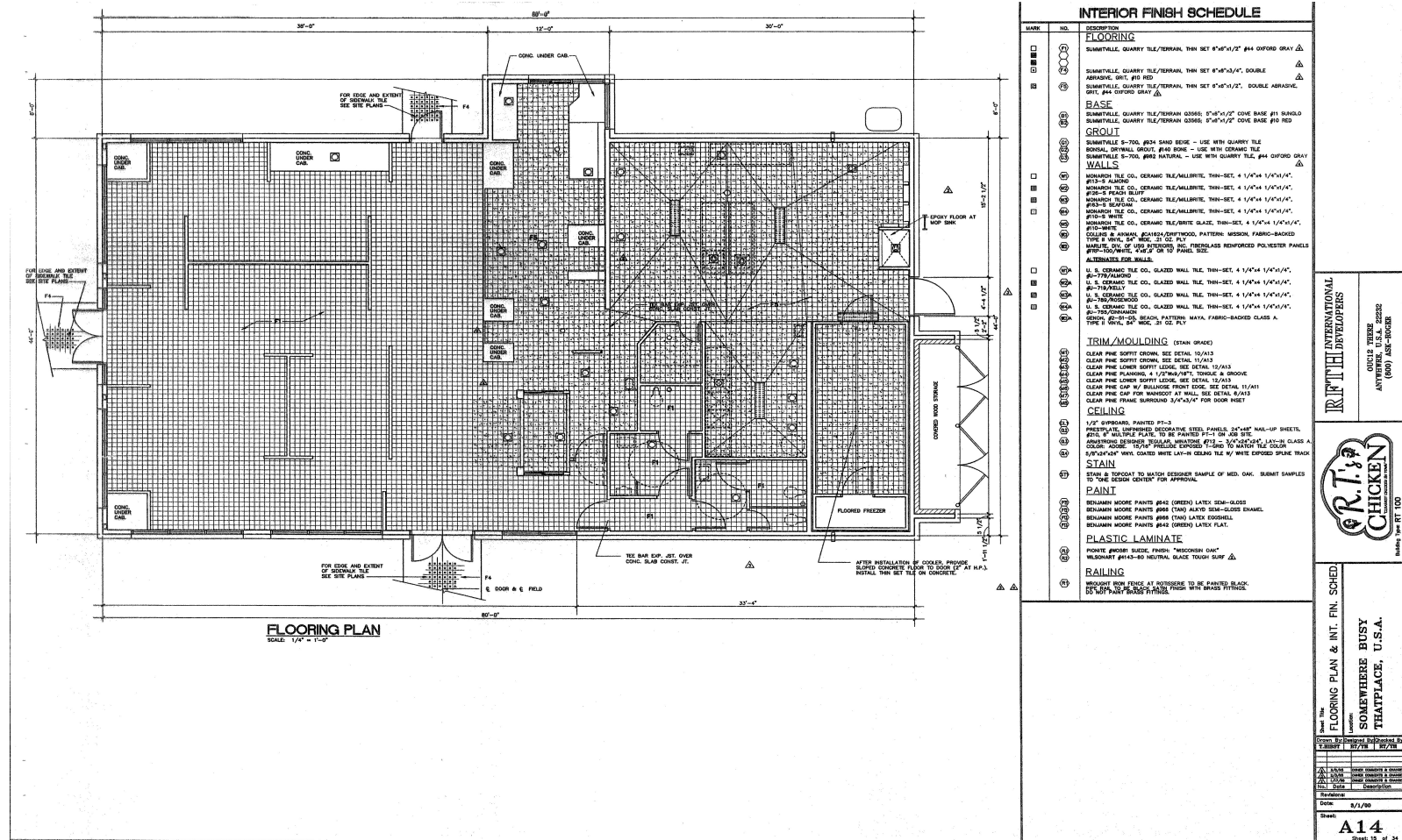


EXAMPLE C-3
Plumbing Riser

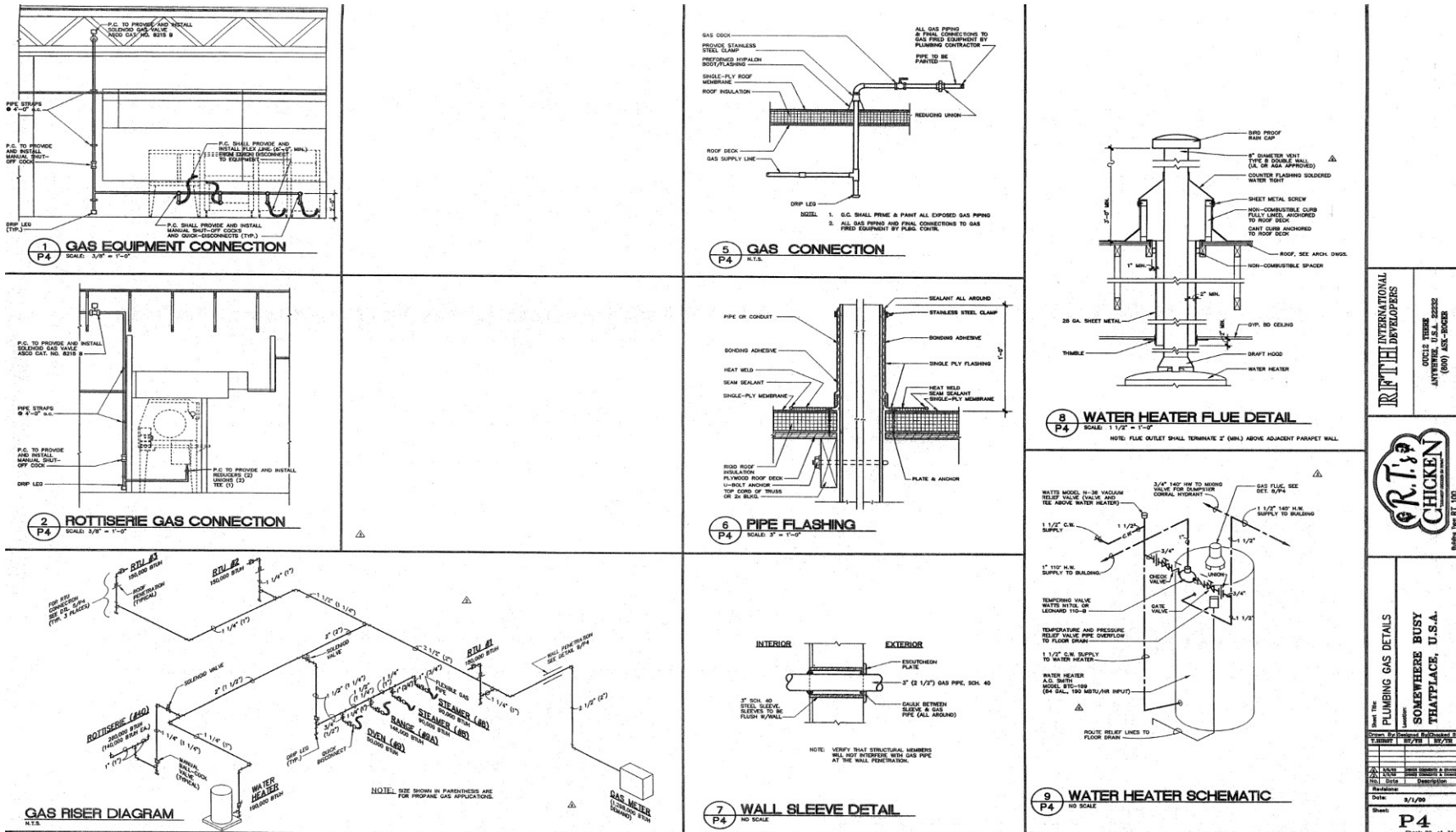


Rules and Regulations Food Service – DPH Chapter 511-6-1
Food Service Establishment Manual for Design,
Installation and Construction

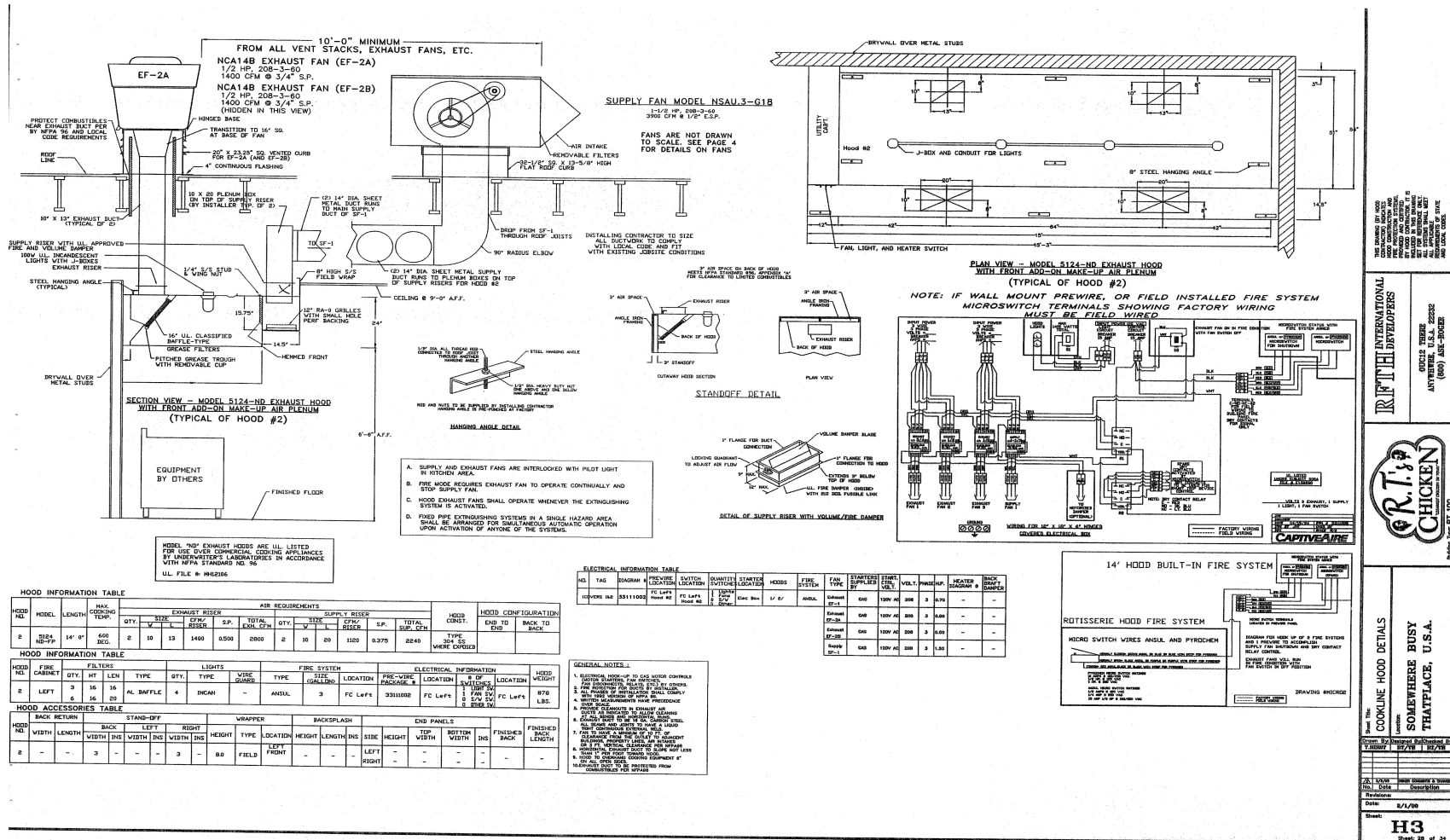
EXAMPLE C-4
Interior Finish Schedule and Floor Plan



EXAMPLE C-5
Plumbing Details

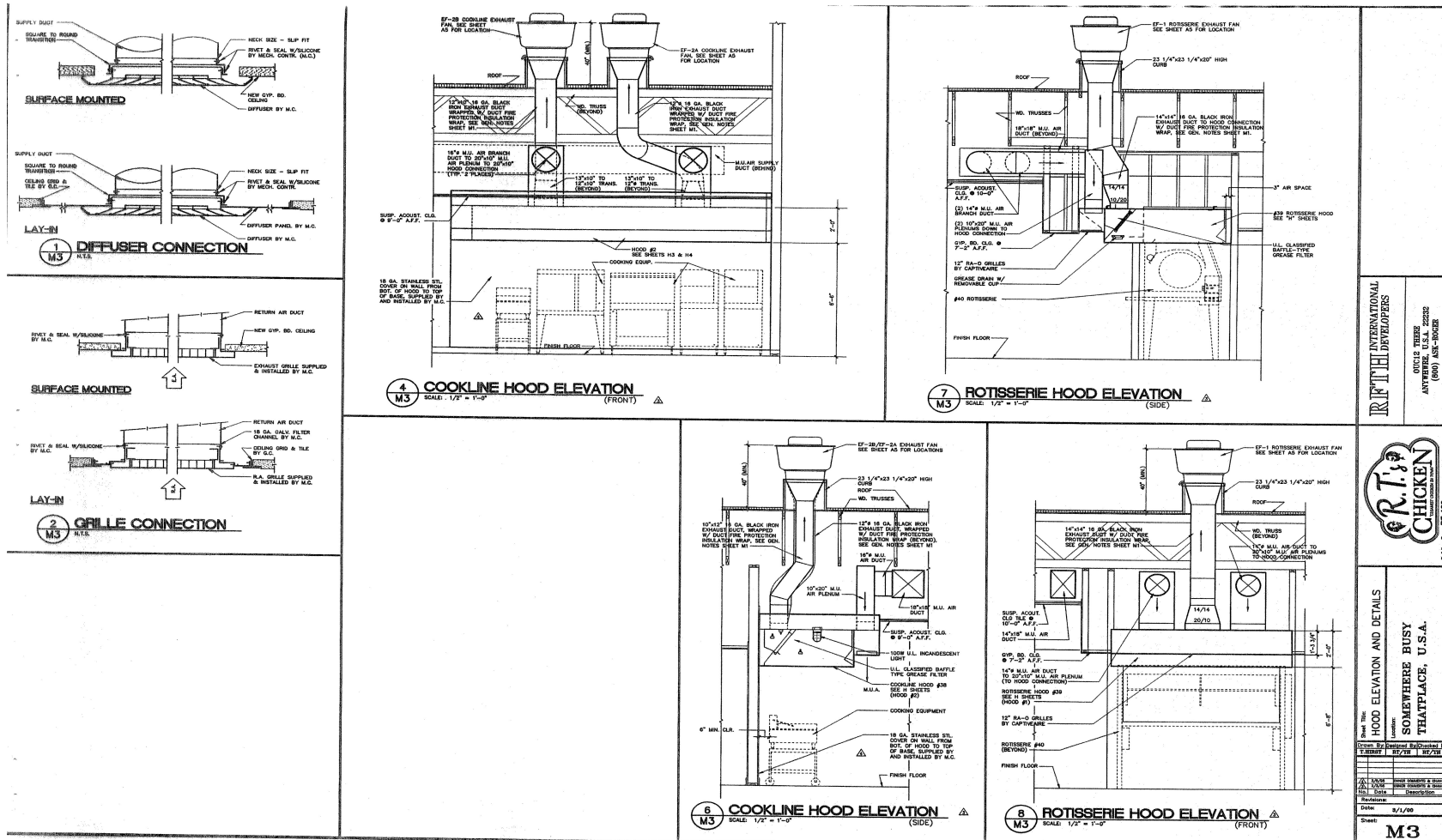


EXAMPLE C-6
Cookline Detail



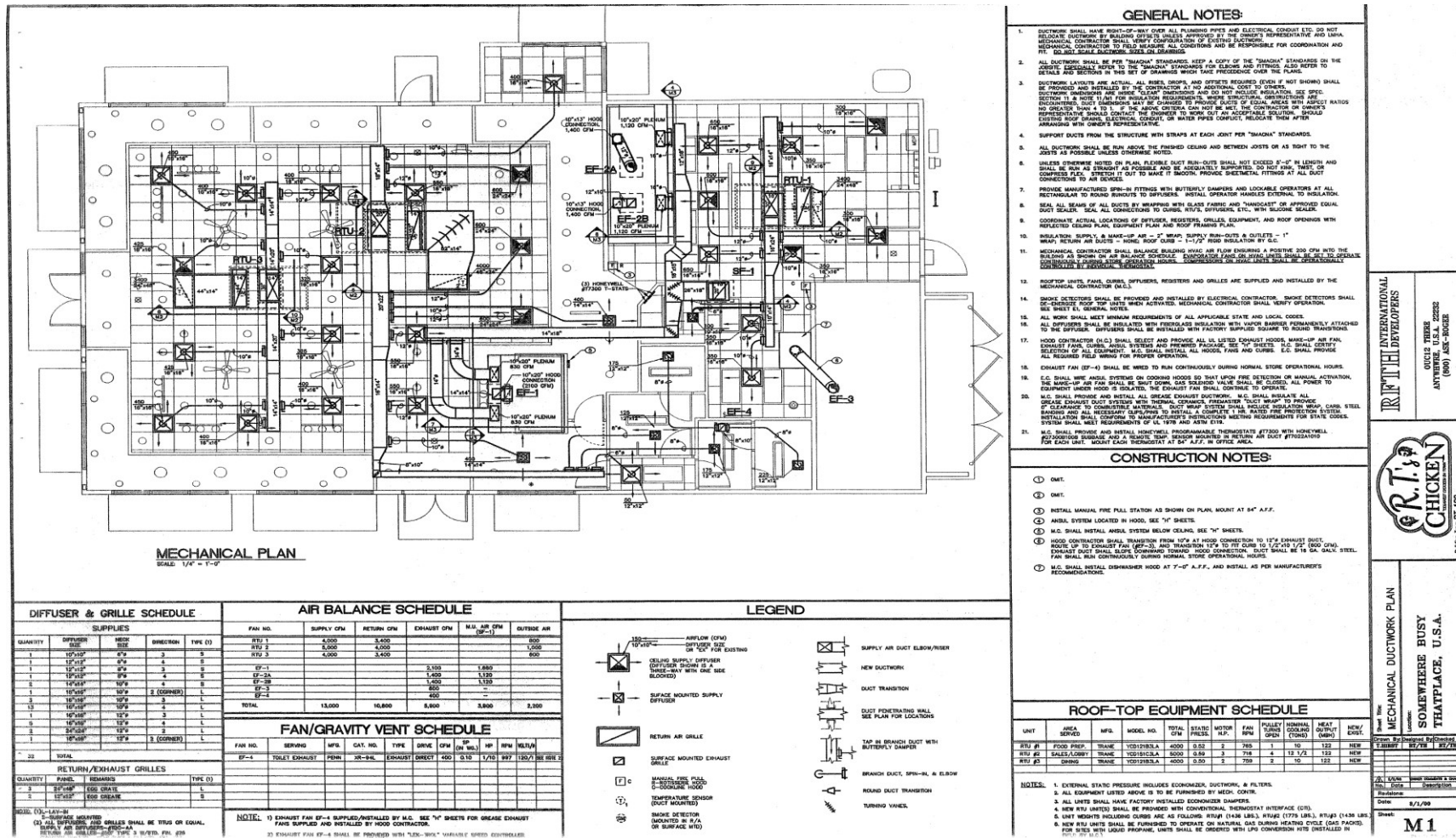
Rules and Regulations Food Service – DPH Chapter 511-6-1
Food Service Establishment Manual for Design,
Installation and Construction

EXAMPLE C-7
Mechanical Detail Hood

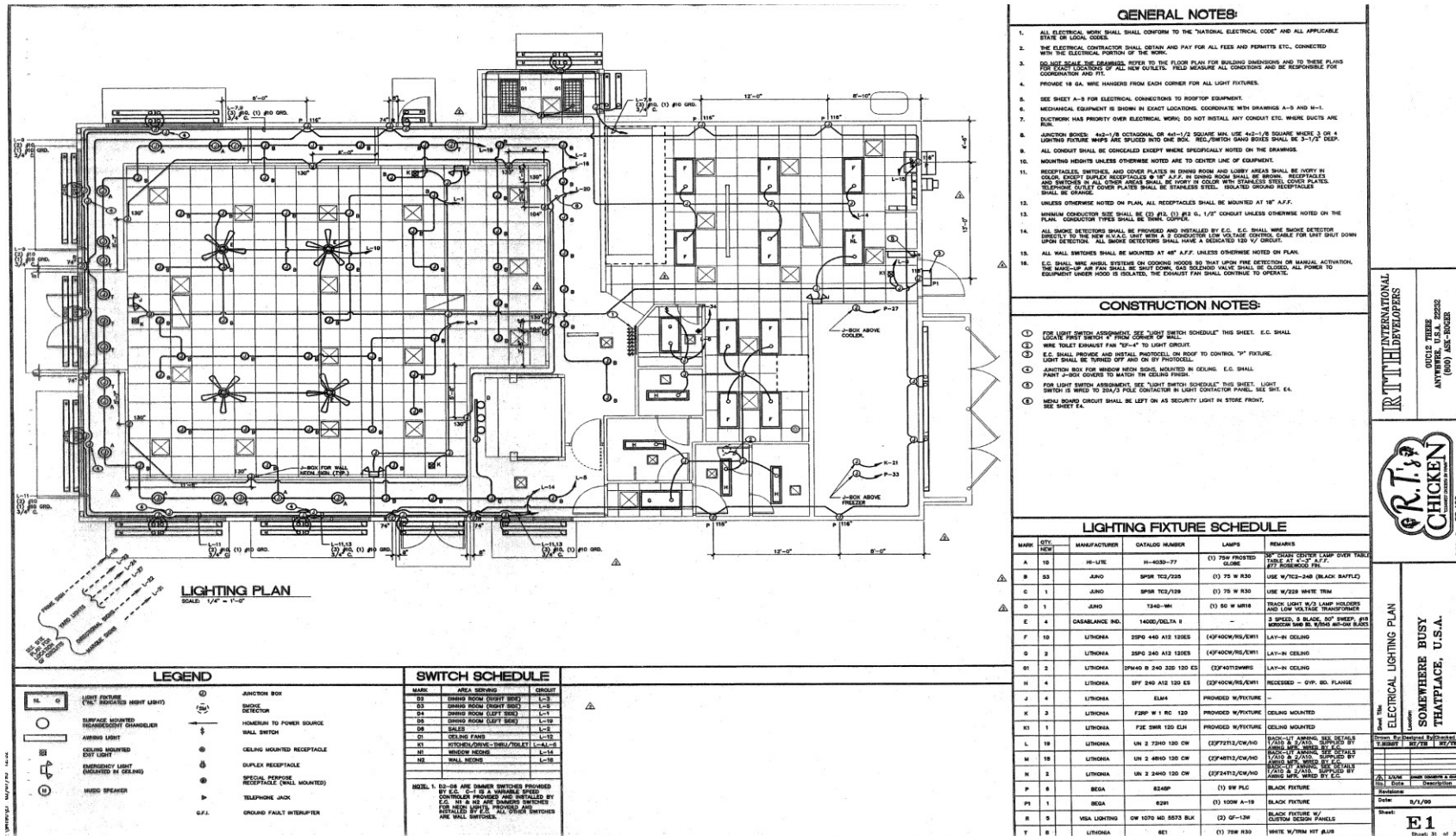


EXAMPLE C-8

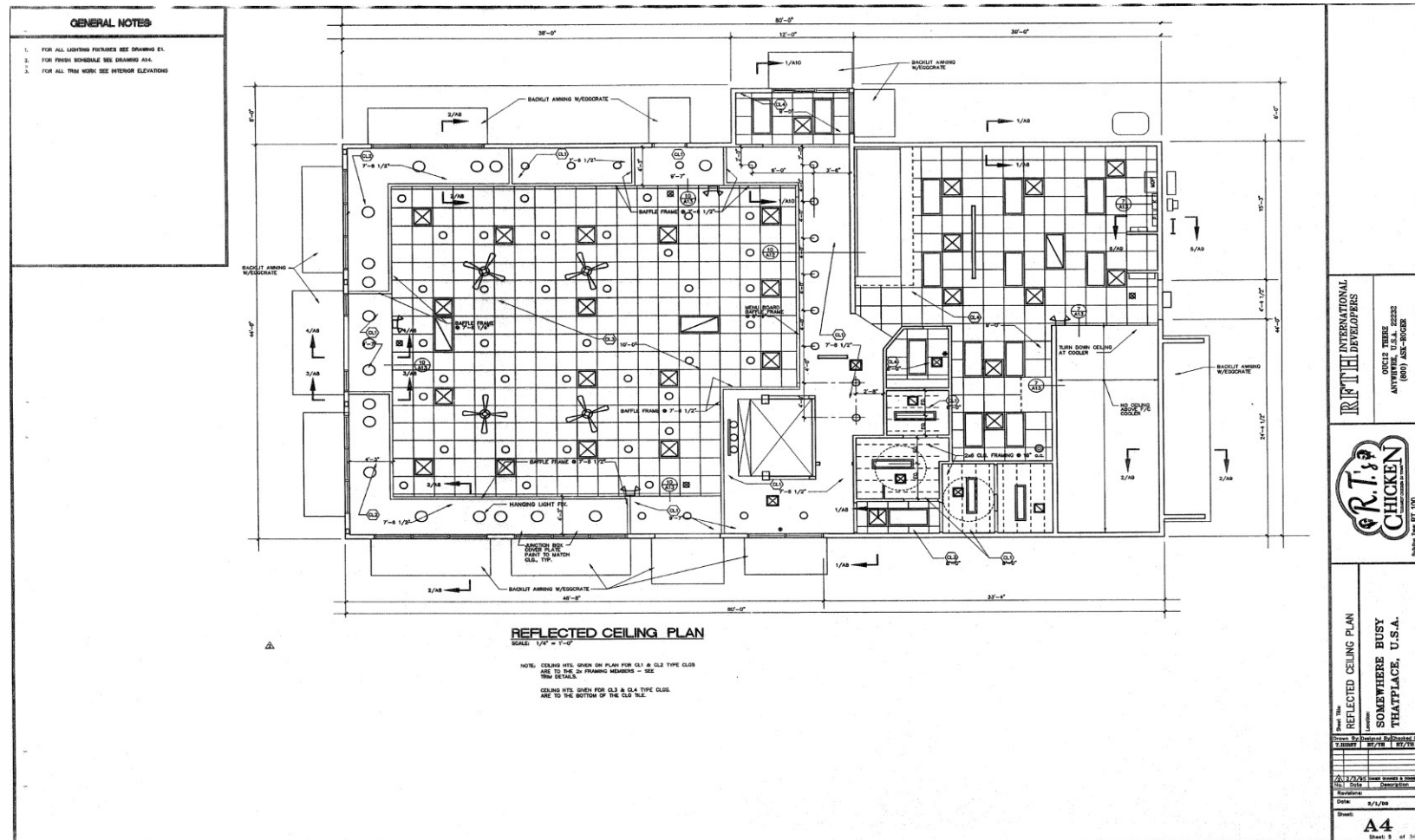
Mechanical Duckwork Plan



EXAMPLE C-9
Electrical Lighting Plan

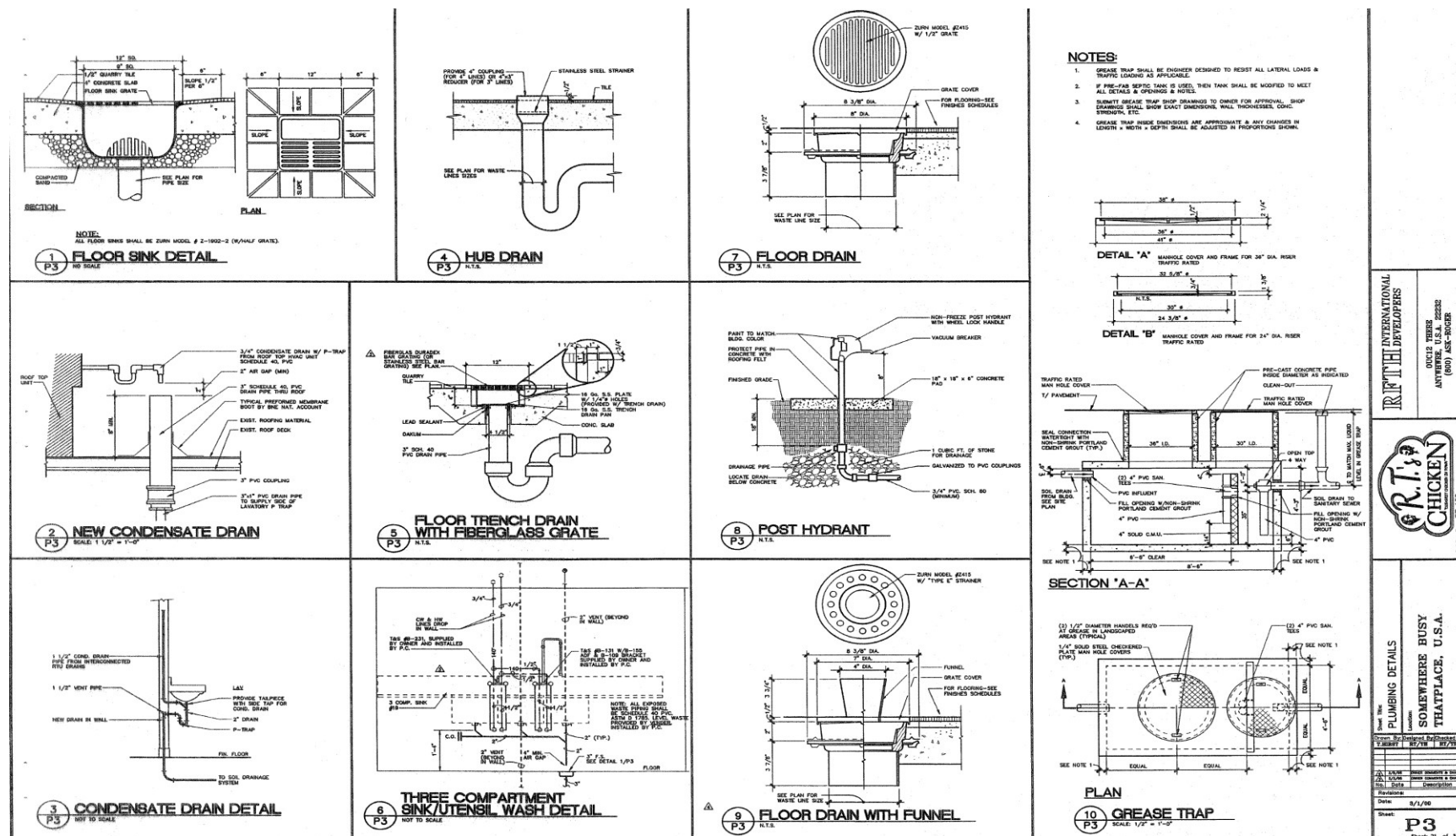


EXAMPLE C-10
Reflective Ceiling Plan



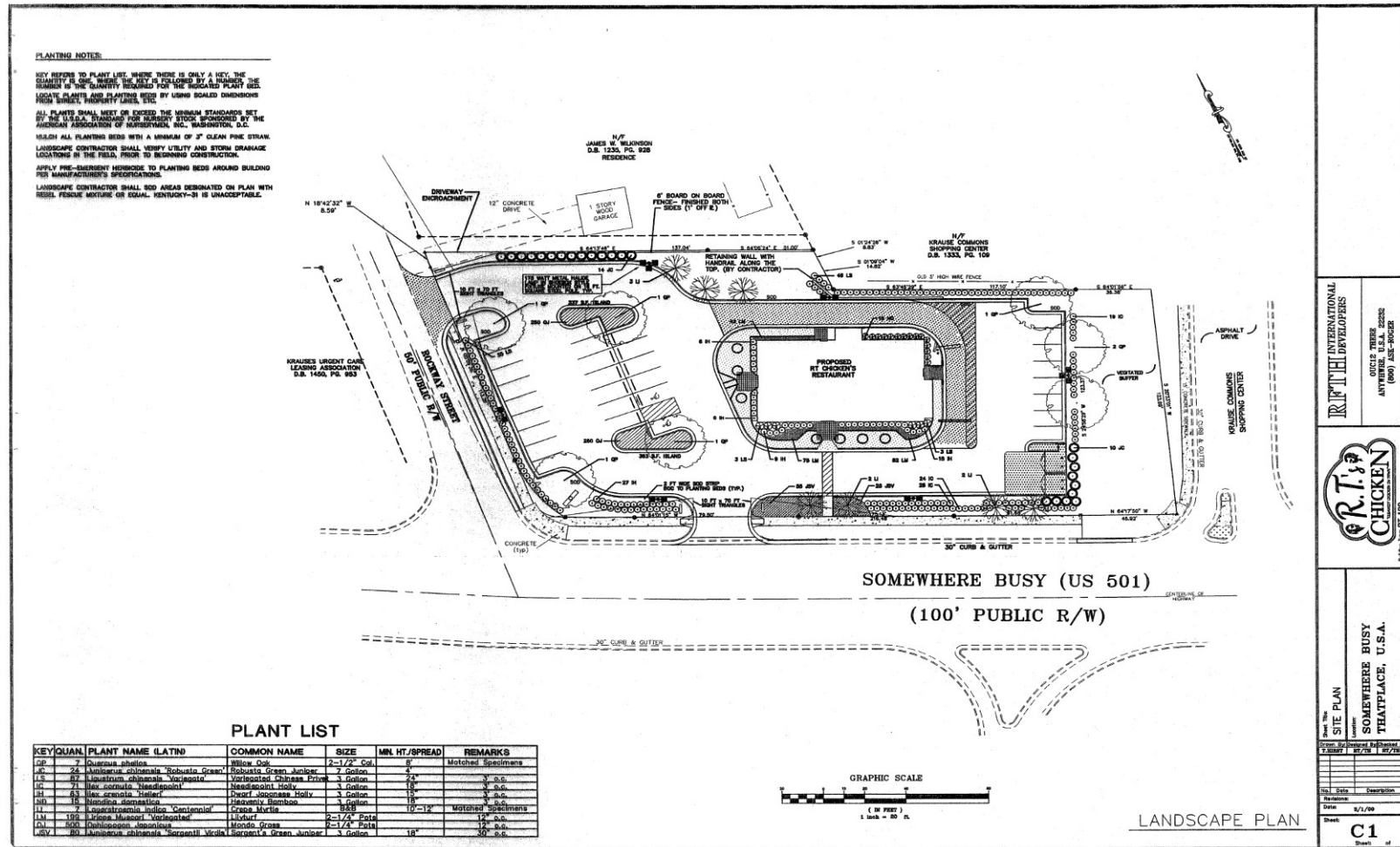
EXAMPLE C-11

Plumbing Detail



EXAMPLE C-12

Site Plan



EXAMPLE C-13
Floor Plan

