



151 North Main Street
Environmental Health, Suite 140
Tooele, Utah 84074
Phone (435) 277-2440 Fax (435) 277-2444
www.tooelehealth.org

FOOD ESTABLISHMENT PLAN REVIEW APPLICATION

Enclosed in the Plan Review Application Packet:

- ⇒ Food Establishment Plan Review Application (21 Pages).
- ⇒ Request for Food Establishment Permit.
- ⇒ Application for Food Safety Manager Certification
- ⇒ Class information for Food Handlers and Food Safety Manager Certification

Items 1-2 need to be submitted to our office to begin the permitting process.

- 1) Food Establishment Plan Review Application, (with enclosures).
 - a) Proposed menu items (including seasonal variations in the menu).
 - b) Manufacturer specification sheets for each piece of equipment shown on plans.
 - c) Site plan showing location of business in building, location of building on site including alleys, streets and location of any outside facility (dumpster, walk-in, etc).
 - d) Plan of facility drawn to scale showing location of equipment, plumbing, electrical service and mechanical ventilation, including location of all electrical panels.
 - e) Any other items as requested in the application packet.

- 2) Plan Review Fee (to be determined by TCHD)

Category I:	\$ 85.00
Category II:	\$140.00
Category III:	\$170.00
Category IV:	\$200.00

Our office will review documentation above and reply as quickly as possible. Once approval is received you will also need to submit items 3-7 and schedule a pre-opening inspection before permit will be issued.

- 3) Food Establishment Permit Application

- 4) Food Establishment Permit Fee (to be determined by TCHD)

Category I:	\$ 90.00
Category II:	\$120.00
Category III:	\$185.00
Category IV:	\$245.00

- 5) Food Safety Manager Certification Application.
- 6) Copy of Passing Exam for Certified Food Safety Manager
- 7) Food Safety Manager Certification Registration Fee of \$10.

**TOOELE COUNTY HEALTH DEPARTMENT
151 NORTH MAIN STREET, TOOELE, UTAH 84074
PHONE (435) 277-2440 · FAX (435) 277-2444**

FOOD ESTABLISHMENT PLAN REVIEW APPLICATION

_____ NEW	_____ REMODEL	_____ CONVERSION
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Name of Establishment: _____

Address of Establishment: _____

Mailing Address if different: _____

Phone number: _____ Fax: _____

Name of Owner or Owner=s Representative: _____

Mailing Address: _____

Phone number: _____ Email: _____

Applicant=s Name: _____

Mailing Address: _____

Phone number: _____ Fax: _____

Title (owner, manager, architect, etc.): _____

I have submitted plans/application to the following
(please note date, phone number and contact person on application line)

Plumbing: _____
Phone Number: _____
Contact Person: _____

Electrical: _____
Phone Number: _____
Contact Person: _____

Building: _____
Phone Number: _____
Contact Person: _____

Submittal Date: _____ Fee Paid: _____

Receipt Number: _____ Category: _____

Hours of Operation:						
Sun _____	Mon _____	Tue _____	Wed _____	Thu _____	Fri _____	Sat _____
Number of Seats: _____						
Number of Staff: _____ (Maximum per shift)						
Total Square Feet of Facility: _____						
Projected Number of Meals to be Served: (approximate number)				Breakfast: _____	Lunch: _____	Dinner: _____
Projected Date for Start of Construction: _____						
Projected Date for Completion of Project: _____						
Type of Service:					(check all that apply)	
Sit Down Meals						
Take Out						
Caterer						
Mobile Food Unit						
Push Cart						
Limited Food Service						
Temporary Food Stand						
Other						
Single Service Utensil Only						
Multi-Use Utensil Service Only						
Both Multi-Use and Single Service Utensils						
Please enclose the following documents						
Proposed menu items (including seasonal variations in the menu).						
Manufacturer specification sheets for each piece of equipment shown on plans.						
Site plan showing location of business in building, location of building on site including alleys, streets and location of any outside facility (dumpster, walk-in, etc.).						
Plan of facility drawn to scale showing location of equipment, plumbing, electrical service and mechanical ventilation, including location of all electrical panels.						

CONTENTS AND FORMAT OF PLANS AND SPECIFICATIONS	
Item #1	The plans should be a minimum of 11 X 14 inches in size and the layout of the floor plan accurately drawn to a minimum scale of 1/4 inches = 1 foot. This is to allow for ease in reading.
Item #2	Information accompanying the plans should include; the proposed menu, seating capacity, projected daily meal volume for food service operation.
Item #3	The plans should show the location and when requested elevated drawing of all food service equipment. Each piece of equipment shall be clearly labeled on the plan with its common name.
Item #4	Adequate rapid cooling including ice baths and refrigeration, and hot-holding facilities for potentially hazardous foods (PHF) should be clearly designated on the plan.
Item #5	When menu dictates, separate food preparation sinks should be labeled and located to preclude contamination and cross-contamination of raw and ready to eat foods.
Item #6	Adequate hand washing facilities used for no other purpose should be designated for each toilet facility and in the immediate area of food preparation and dish washing area.
Item #7	The plan layout should contain room size, aisle space, space between and behind equipment, and the placement of the equipment on the floor.
Item #8	Auxiliary areas such as storage rooms, garbage rooms, toilets, basements and/or cellars used for storage or food preparation should be represented on the plan and all features of these rooms shown as required by the standards.
Item #9	<p>The plans and specifications should also include:</p> <p>A. Entrances, exits, loading/unloading areas and docks;</p> <p>B. Completed finish schedules for each room to include floors, walls, ceilings and coved juncture bases;</p> <p>C. Plumbing schedule to include location of the floor drains, floor sinks and water supply lines, overhead waste water lines, hot water lines, hot water generating equipment with capacity and recovery rate, backflow prevention, waste water line connection.</p> <p>D. Electrical layout, electrical panels and disconnects.</p>
Item #10	<p>Lighting Requirements;</p> <p>A. Food contact surfaces = 50 foot candles (540 lux)</p> <p>B. Utensil washing area = 50 foot candles (540 lux) (lighting in utensil washing area and on food contact surfaces shall be measured at 30 inches above the floor and/or at the work levels).</p> <p>C. All other areas = 10 foot candles (110 lux) (lighting to be measured at 30 inches above the floor).</p> <p>D. Light bulbs in food preparation, storage, and display areas shall be shatterproof or shielded so as to preclude the possibility of broken bulbs or lamps falling into food. Shatterproof or shielded bulbs need not be used in food storage areas where the integrity of the unopened packages will not be affected by broken glass falling onto them and the packages, prior to being opened, are capable of being cleaned. Heat lamps shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed in food preparation areas.</p>

Item #11	Equipment schedule should include make and model number for all food service equipment and shall be National Sanitation Foundation (NSF), UL Sanitation, ETL Sanitation or equivalent.	
Item #12	Source of water supply and method of sewage disposal. The location of these facilities should be shown and evidence submitted that state and local regulations are to be complied with.	
Item #13	As specified according to 15A NCAC 18A.2600, Rule. 2632 AStorage Spaces,@ all items stored in rooms where food or single-service items are stored shall be at least 12 in. (30.48 cm.) above the floor when placed on stationary storage units or 6 in. (15.24 cm.) above the floor when placed on portable storage units or otherwise arranged so as to permit thorough cleaning.	
Item #14	Ventilation schedule for each room.	
Item #15	A mop sink with facilities for hanging wet mops and storage of mop buckets.	
Item #16	Garbage can washing area/facility.	
Item #17	Dumpster pad and location.	
Item #18	Grease traps and/or grease interceptor location.	
Item #19	Grease storage containers and storage location.	
Item #20	Cabinets/shelves for storing toxic chemicals.	
Item #21	Dressing rooms, locker area, employee rest area, and/or coat rack as required.	
Item #22	Completed checklist.	
Item #23	Site plan (plot plan)	
FOOD PREPARATION REVIEW		
Check categories of Potentially Hazardous Food (PHF) to be handled, prepared and served.		
CATEGORY	YES	NO
Thin meats, poultry, fish, eggs (hamburger, chicken breast, fish filet, etc.)		
Thick meats, whole poultry (whole roasts, pork, chicken, meat loaf, etc.)		
Hot processed foods (soups, stews, chowders, casseroles)		
Bakery goods (pies, custards, creams)		
Other: _____ _____ _____		

PLEASE CHECK BOX FOR THE FOLLOWING QUESTIONS

FOOD SUPPLIES

Item #1	Are all food supplies from inspected and approved sources?	YES	NO

COLD STORAGE

Item #1	Are adequate and approved freezer and refrigeration available to store frozen foods at 0E F and below, and refrigerated foods at 41EF (5E C) and below?	YES	NO

Provide the method used to calculate cold storage requirements:

Provide total footage of space dedicated to walk-in cold storage _____
 Provide total footage of space dedicated to reach-in cold storage _____

Item #2	Will raw meats, poultry and seafood be stored in the same refrigerators and freezer with cooked/ready-to-eat foods?	YES	NO

If yes, how will cross-contamination be prevented?

Item #3	Does each refrigerator/freezer have a thermometer?	YES	NO

Number of refrigeration units: _____ Number of freezer units: _____

THAWING

Please indicate by checking the appropriate box how potentially hazardous food (PHF) in each category will be thawed. More than one method may apply.

THAWING PROCESS	THICK MEATS	THIN MEATS	FISH SEAFOOD	POULTRY PRODUCTS	COLD FOODS	BAKED GOODS
Refrigeration						
Running Water Less than 70EF (21EC)						
Cooked Frozen (indicate wt. LBS.)						
Microwave						

Other (describe): _____

COOKING PROCESS			
Item #1	Will food product thermometers (0E - 212E F) be used to measure final cooking/reheating temperatures of potentially hazardous foods (PHF)?	YES	NO
Minimum cooking time and temperature of product utilizing convection and conduction heating equipment:			
PRODUCT	TIME AND TEMPERATURE	PRODUCT	TIME AND TEMPERATURE
Beef roast	130E F (121 min)	Comminuted meats	155E F (15 sec)
Seafood	145E F (15 sec)	Poultry	165E F (15 sec)
Pork	155E F (15 sec)	Other PHF	145E F (15 sec)
Eggs	145E F (15 sec)	* reheating PHF	165E F (15 sec)
List types of cooking equipment: _____			

Item #2	HOT HOLDING		
How will hot PHF (potentially hazardous foods) be maintained at 140E F (60E C) or above during holding for service? Indicate type and number of hot holding units. _____			

Item #3	COLD HOLDING		
How will cold PHF (potentially hazardous foods) be maintained at 41E F (5E C) and below during holding for service? Indicate type and number of cold holding units. _____			

Item #4	COOLING					
Please indicate by checking the appropriate box how PHF (potentially hazardous foods) will be cooled to 41E F (5E C) within 6 hours (140E F to 70E F in 2 hours and 70E F to 41E F in 4 hours).						
COOLING PROCESS	THICK MEATS	THIN MEATS	FISH SEAFOOD	POULTRY PRODUCTS	HOT FOODS	BAKED GOODS
Shallow Pans						
Ice Baths						
Rapid Chill						
Other (Describe) _____ _____ _____						
FOOD PREPARATION						
Item #1	Please list categories of food prepared more than 12 hours in advance of service. _____ _____ _____					
Item #2	Will disposable gloves and/or utensils and/or food grade papers be used to minimize handling of ready-to-eat foods?				YES	NO
Item #3	Is there an established policy to exclude or restrict food workers who are sick or have infected cuts and lesions?				YES	NO
	Please describe briefly: _____ _____ _____					
Item #4	How will cooking equipment, cutting boards, counter tops and other food contact surface, which cannot be submerged in sinks or put through a dishwasher, be cleaned and sanitized? Please describe procedure: _____ _____ _____ _____					
Item #5	How will ingredients for cold ready-to-eat foods such as tuna, mayonnaise and eggs for salads and sandwiches be pre-chilled before mixed and/or assembled? _____ _____ _____					

The following 4 questions deal with food preparation procedures for facilities.
 Food preparation procedures are needed to obtain information on how the food is prepared and to help determine that adequate facilities are available.
 Food preparation procedures should include types of food prepared, time of day and equipment used for service in the facility. **(Attached is Food Item Preparation Worksheet Supplement for additional food items prepared in the facility.)**
 If your company has food preparation procedures already developed, these can be submitted as part of the plan review approval process.

Item #6	Will produce be washed or rinsed prior to use?	YES	NO
	Is there an approved location for washing or rinsing produce?	YES	NO
	Will it be used for other operations?	YES	NO
<p>Please indicate location of produce washing equipment and describe the procedures. Include time of day and frequency for washing or rinsing the produce at this location:</p> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/>			
<p>Please describe the produce preparation procedures and indicate location of equipment to support this operation. The preparation procedure should include dishes (proposed menu items) in which the produce will be used, and should include time of day and frequency of preparation for the produce at this location:</p> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/>			

Item #7	Will seafood be washed or rinsed prior to use?	YES	NO
	Is there an approved location used for washing or rinsing seafood?	YES	NO
	Will it be used for other operations?	YES	NO
<p>Please indicate location of seafood washing equipment and describe the procedures. Include time of day and frequency for washing or rinsing the seafood at this location:</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>			
<p>Please describe the seafood preparation procedures and indicate location of equipment to support this operation. The preparation procedure should include dishes (proposed menu items) in which the seafood will be used, and should include time of day and frequency of preparation for the seafood at this location:</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>			
Item #8	Will poultry be washed or rinsed prior to use?	YES	NO
	Is there an approved location used for washing or rinsing poultry?	YES	NO
	Will it be used for other operations?	YES	NO
<p>Please indicate location of poultry washing equipment and describe the procedures. Include time of day and frequency for washing or rinsing the poultry at this location:</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>			
<p>Please describe the produce preparation procedures and indicate location of equipment to support this operation. The preparation procedure should include dishes (proposed menu items) in which the poultry will be used, and should include time of day and frequency of preparation for the poultry at this location:</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>			

Item #9	Will pork and red meats be washed or rinsed prior to use?	YES	NO
	Is there an approved location used for washing or rinsing pork and red meats?	YES	NO
	Will it be used for other operation?	YES	NO
	<p>Please indicate location of pork and red meats washing equipment and describe the procedures. Include time of day and frequency for washing or rinsing the pork and red meats at this location:</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>		
	<p>Please describe the pork and red meats preparation procedures and indicate location of equipment to support this operation. The preparation procedure should include dishes (proposed menu items) in which the pork and red meats will be used, and should include time of day and frequency of preparation for the pork and red meats at this location:</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>		
I. DRY GOODS STORAGE			
Item #1	Is appropriate dry good storage space provided for based upon menu, meals and frequency of deliveries?	YES	NO
Item #2	<p>Provide information on the frequency of deliveries and the expected gross volume that is to be delivered each time.</p> <p>_____</p> <p>_____</p> <p>_____</p>		
	<p>Provide total square footage of shelf space dedicated to dry storage _____ sq. ft.</p>		
Item #3	Are approved food storage containers being used to store bulk food products?	YES	NO

II. FINISH SCHEDULE

Applicants must fill in materials (i.e., quarry tile, stainless steel, 6" plastic covered molding, etc.)

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen				
Bar				
Food Storage				
Other Storage				
Toilet Rooms				
Dressing Rooms				
Garbage and Refuse Storage				
Mop Service Basin Area				
Other				
Other				
Other				
Other				
Other				
Other				
Other				
Other				

III. PLUMBING				
	INDIRECT WASTE			DIRECT WASTE
Plumbing Fixtures	(Floor Sink)	(Hub Drain)	(Floor Drain)	
Dishwasher				
Garbage grinder				
Ice machines				
Ice storage				
Food prep sinks				
Utensil/pot wash				
Handwash				
Steam tables				
Dipper wells				
Refrigeration				
Potato peeler				
Other				
Other				
Other				
If floor drains are not shown on plans, please indicate location:				

Plumbing Fixture	Backflow Preventor		Vacuum Breaker	
Hose connection				
Other				
Other				
Other				
Other				
Other				

IV. DISHWASHING FACILITIES							
Item #1	What size sink will be used for warewashing?	Number of sinks	Size of sink vats			Drainboards size	
			Length	Width	Depth	Right	Left
	Two compartment sink						
	Three compartment sink						
	Four compartment sink						
Item #2	Does the largest pot and pan fit into each compartment of the pot sink?					YES	NO
Item #3	What type of sanitizer is to be used?						
	Chlorine _____		Quaternary Ammonium _____		Iodine _____		
	Hot water _____		Other _____		Other _____		
Item #4	Dishwasher Make and Model _____					N/A	
Item #4-A	Type of sanitization used: _____						
	Chemical type: _____			Test Kits: _____			
	Hot water (temp. provided) _____			Booster heater _____			
Item #4-B	Is ventilation provided?					YES	NO
Item #4-C	All dish machines shall have templates with operating instructions All dish machines shall have temperature/pressure gauges as required that are accurately working.						
Item #4-D	Are test papers and/or kits available for checking sanitizer concentration?					YES	NO
Item #5	Is appropriate air drying space available for the air drying of all washed utensils with the use of drainboards, wall or overhead shelves, stationary or portable racks?					YES	NO
	Please describe type and location: _____ _____ _____						
Provide total square footage of shelf space dedicated to air drying _____ sq. ft.							

V. WATER SUPPLY									
Item #1	Please check one	Is water supply Community				Municipal			
		YES		NO		YES		NO	
If the water supply is other than a Municipal supply, it will be required to be registered with Public Water Supply.									
Item #2	If water supply is from a Community Water supply system is it registered and approved as public water supply?					YES	NO	PENDING	
If yes - Please attach copy of written approval and/or permit.									
Item #3	Is ice made on premises or purchased commercially?								
	Please specify: _____								
	If made on premises, are specifications of machine provided?							YES	NO
Describe provision for ice scoop storage: _____ _____									
VI. INSECT AND RODENT HARBORAGE									
APPLICANT: Please check appropriate boxes.						YES	NO	N/A	
Item #1	Are all outside doors self-closing with rodent proof flashing?								
Item #2	How is fly protection provided on all outside entrances?								
	Note: All entry doors will need to be self closing.								
	A. Screen Doors								
Item #3	B. Air Curtain (Fly Fan)								
	Do all openable windows have one of the below forms of fly protection?								
	A. Minimum #16 mesh screening?								
	B. Air Curtains (Fly Fan)								
Item #4	C. Self Closing								
	Are all pipe penetrations, beverage chases & electrical conduit chases sealed; ventilation systems exhaust and intakes protected?								

VII. GARBAGE AND REFUSE				
Inside				
Item #1	Do all containers have lids?	YES	NO	N/A
Item #2	Will refuse be stored inside? If so, where _____	YES	NO	N/A
Item #3	Describe method and location for cleaning garbage cans and waste receptacles. _____ _____ _____ _____			
Outside				
Item #4	Is area around premises clear of unnecessary brush, litter, boxes and other vermin harborage?	YES	NO	N/A
Item #5	Will a dumpster be used?	YES	NO	N/A
	Number _____	Size _____	Frequency of pickup _____	
	Contractor Service: _____ _____			
Item #6	Will the dumpster be cleaned on site?	YES	NO	
	If the dumpster is to be cleaned on site then the waste water from the cleaning operation will be required to be discharged to the sanitary sewer system.			
Item #7	Is the dumpster to be cleaned by an off site contracted cleaning service?	YES	NO	
	If yes, please provide name and address of the firm contracted for this service. _____ _____ _____ _____			

Item #8	Will a compactor be used?	YES	NO	N/A
Number _____ Size _____ Frequency of pickup _____				
Contractor _____				
Item #9	Will the compactor be cleaned on site?	YES	NO	N/A
If the compactor is to be cleaned on site, then the waste water from the cleaning operation will be required to be discharged to the sanitary system.				
Item #10	Is the compactor to be cleaned by an off site contracted cleaning service?	YES	NO	
If yes, please provide name and address of the firm contracted for this service.				

Item #11	Describe surface and location where dumpster/compactor/cans are to be stored:			

Item #12	Will trash containers be stored outside?	YES	NO	
If yes, please describe location: _____				

Item #13	Type and location of waste cooking grease storage receptacle.			

Item #14	Is there an area to store recycled containers? Describe: _____	YES	NO	N/A

Item #15	Location and size of grease trap. _____			

VIII. MOP CLEANING FACILITIES				
Item #1	Is a separate mop basin provided?	YES		NO
If yes, please describe facility for cleaning of mops and other equipment:				

IX. HAND WASHING/TOILET FACILITIES				
Item #1	Is there an appropriate hand washing sink in each food preparation and warewashing area?	YES		NO
Item #2	Do all hand washing sinks, including those in the restrooms, have a mixing valve or combination faucets?	YES		NO
Item #3	Do self-closing metering faucets provide a flow of water for at least 15 seconds without the need to reactivate the faucet?	YES		NO
Item #4	Are soap dispensers (wall mounted, individual free standing pump dispensers) available at all hand washing sinks?	YES		NO
Item #5	Are hand drying facilities (paper towels, air blowers, etc.) and waste receptacles available at all hand washing sinks and in each restroom?	YES		NO
Item #6	Are all toilet room doors self-closing?	YES		NO
Item #7	Is a hand washing sign posted in each employee restroom?	YES		NO
X. SEWAGE DISPOSAL				
Item #1	Is building connected to a municipal sewer?	YES		NO
Item #2	If no, is private disposal system approved? If yes, please attach copy of written approval and/or permit.	YES	NO	PENDING

XI. DRESSING ROOMS				
Item #1	Are separate dressing rooms provided?	YES	NO	N/A
Item #2	Describe storage facilities for employees= personal belongings (i.e., purse, coats, boots, umbrellas, etc.) _____ _____ _____			
XII. GENERAL				
Item #1	Are insecticides/rodenticides if used stored separately from cleaning and sanitizing agents? Indicate location: _____	YES	NO	
Item #2	Are all cleaning materials and toxicants stored away from food preparation and storage areas? This includes items used on premises, retail sales and personal medications. Please describe location: _____ _____	YES	NO	
Item #3	Are all containers of toxic/cleaning material including sanitizing spray bottles clearly labeled?	YES	NO	
Item #4	Are laundry facilities located on premises? If yes, what will be laundered? _____ _____	YES	NO	
Item #5	Is a laundry dryer available? If yes, please describe location: _____ _____	YES	NO	
Item #6	Location of clean linen storage: _____ _____ _____			
Item #7	Location of dirty linen storage: _____ _____ _____			

XIII. Hot Water Heater Size and Capacity					
HOT WATER HEATER CALCULATION WORKSHEET					
EQUIPMENT	QUANTITY	TIMES	SIZE	EQUALS	GPH
			(in inches)		
One-comp. sink See note #4		X	___by___by___	=	
Two-comp. sink See note #4		X	___by___by___	=	
Three-comp. sink See note #4		X	___by___by___	=	
Four-comp. sink See note #4		X	___by___by___	=	
One-comp prep sink		X	5 GPH	=	
Two-comp prep sink		X	10 GPH	=	
Three-comp prep sink		X	15 GPH	=	
Three comp. bar sink See note #4		X	___by___by___	=	
Four comp. bar sink		X	___by___by___	=	
Hand sink		X	5 GPH	=	
Pre-rinse		X	45 GPH	=	
Can wash		X	10 GPH	=	
Mop sink		X	5 GPH	=	
**Dishmachine		X	Note #1	=	
**Cloth washer		X	Note #2	=	
**Hose reels		X	Note #3	=	
Other equipment		X		=	
Other equipment		X		=	
Other equipment		X		=	
Total 140 F GPH (gallons per hour) Recovery Requirements Total =>					
Note - 140E F hot water heaters are to be sized at the 140E F GPH recovery required at a temperature rise of 100E F.					

Note #1	Dishwasher (_____ gals/hr. FINAL RINSE X 70%)
Note #2	Cloth Washer Calculation A. Limited use/cloth washer used one to two times per day; beginning or ending of day operation GPH - 60 GPH X 25%. B. Intermediate use/cloth washer used three to four times per day; C. Heavy use/cloth washer used once every two hours; GPH - 60 GPH X 80%. D. Continuous use/cloth washer used every hour; GPH - 60 GPH X 100%.
Note #3	Hose reels @ 20 GPH for first reel & 10 GPH for each additional reel.
Note #4 - GPH Requirements for sink	GPH = (Sink size in cu. in. X 7.5 gal./cu.ft x # compartments x .75 capacity) (1,728 cu.in./cu.ft.)
Short version for above	GPH - sink size in cu. in. X # compartments x .003255/cu. in. Example 24"x24"x14"x3 compartments x .003255 - 79 GPH
Water heater storage capacity (_____ gallons storage)	
Water heater recovery rate in gallons per hour at a 100E F temperature rise (_____ gallons per hour)	

STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior approval from this Health Regulatory Office may nullify this approval.

Signature(s) _____

Owner(s) or Responsible Representative(s)

Date: _____

Approval of these plans and specifications by this Health Regulatory Authority does not indicate compliance with any other code, law or regulation that may be requiredBfederal, 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 will be necessary to determine if it complies with the local and state laws governing food service establishments.

Food Preparation Worksheet Supplement

Food Item: _____

Will the food item be washed or rinsed prior to use? If yes, please indicate location of equipment and describe the washing procedures. Include time of day and frequency for washing or rinsing the product at this location:

Location of equipment: _____

Time of day and frequency: _____

Procedure used to wash or rinse food item: _____

Please describe the preparation procedures for the food items described above and indicate location of equipment to support this operation. The preparation procedure should include dishes in which the product will be used, and should include time of day and frequency of preparation for the food item at this location:

Location and type of equipment: _____

Time of day and frequency: _____

Food item preparation procedures: _____



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Tooele, Utah 84074
Phone (435) 277-2440 • Fax (435) 277-2444
www.tooelehealth.org

FOOD ESTABLISHMENT PERMIT APPLICATION

Name of Food Establishment:
Street Address:
Mailing Address:
Phone Number: Fax Number:
Name of Business Owner: Phone Number:
Email Address:
Certified Food Safety Manager: Expires:
Type of Establishment: Restaurant; Bar or Lounge; Catering Service;
Convenience Store; Other

Applicant agrees that maintenance of a health permit is predicated on compliance with the Tooele County Food Service Sanitation Rules and Regulations. This permit is revocable for noncompliance. Permit is valid for one year from date of issue.

ALL EMPLOYEES WILL HAVE A VALID FOOD HANDLER'S PERMIT AVAILABLE UPON REQUEST OF THE LOCAL HEALTH INSPECTOR.

Applicant's Signature

OFFICE USE ONLY

Receipt Number: Fee Due:
Permit Number: Date:

Category: I II III IV Inspection Interval: 90 120 180 360 EHS #:
(Circle One) (Days) (Circle One)

(Environmental Health Specialist Signature)



151 N. Main Street
Environmental Health, Suite 140
Tooele, Utah 84074
Phone (435) 277-2440 Fax (435) 277-2444
www.tooelehealth.org

APPLICATION FOR FOOD SAFETY MANAGER CERTIFICATION

Name of Applicant: _____
Home Address: _____
Mailing Address: _____
Phone Number: _____ Email Address: _____
Place of Employment: _____
Date of Birth: _____ Weight: _____ Height: _____ Sex: _____
Color of Eyes: _____ Color of Hair: _____
Have you ever had: Typhoid fever _____ Hepatitis _____ Tuberculosis _____

******READ AND SIGN******

I agree to abide by all local ordinances and laws of the State of Utah governing the service of food and beverage and I understand that failure to do so may result in revocation of my Food Safety Manager Certification.

Signed: _____ Date: _____

Name of Food Service Manager Exam: _____

Date of Exam: _____

A Tooele County Health Department certificate will be issued to the applicant after the following items are received and approved:

Application

Copy of Certificate

\$10.00 Fee

(Payable to Tooele County Health Department)

OFFICE USE ONLY

Receipt Number: _____ Fee Paid: _____

Permit Number: _____ Date: _____

Permit Expires: _____ E.H Specialist: _____



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**FOOD HANDLER PERMIT CLASSES,
held the 1st & 3rd Tuesday of every month at 4:00 pm (except holidays).**

**Please register 10-15 minutes prior to class. Photo ID is required.
Class will last approx. 2 hours - Cost is \$15 – Permit is valid for 3 years
Online Food Handler Course available at:**

www.tooelehealth.org

(Spanish version is available online only)

Below are approved **Food Safety Manager Certification** courses and testing sites for Tooele and Salt Lake County:

Nicholas & Company
Wes Stockton
5520 West Harold Getty Road (600 North)
Salt Lake City, Utah 84145-5005
801-530-5297

Utah State University Extension – SLC
Pauline Ingols
2001 South State, Room S-1200
Salt Lake City, Utah 84190-2350
801-468-3170

Utah State University Extension – Tooele
Patti Wheeler
151 North Main
Tooele, Utah 84074
435-277-2400

Utah Restaurant Association
Kelly McDonough
420 East South Temple, Suite 355
Salt Lake City, Utah 84111
801-322-0123

COMMISSARY AUTHORIZATION

Establishment Name: _____

Establishment Address: _____

Owner Name: _____ Email: _____

Owner Mailing Address: _____

Owner Phone #: _____ Work or Cell #: _____

Vehicle License #: _____ Additional Vehicles: _____

I agree to report to the Commissary facility listed below each operational day for supplies, cleaning and service operations:

Signed: _____
Owner Date

Commissary Information:

Business Name: _____ Owner: _____

Address: _____ Phone: _____

I agree to provide the following Commissary services and space for the above Mobile Food Service Operator:

- | | |
|--|---|
| <input type="checkbox"/> Supply Food Products | <input type="checkbox"/> Use of Food Preparation Facilities |
| <input type="checkbox"/> Storage of Food and Supplies | <input type="checkbox"/> Use of Facility for Cleaning Vehicle |
| <input type="checkbox"/> Supply Potable Water for Vehicle | <input type="checkbox"/> Disposal of Waste Water |
| <input type="checkbox"/> Overnight Vehicle Parking | <input type="checkbox"/> Supply Ice |
| <input type="checkbox"/> Use of Utensil Washing Facilities | <input type="checkbox"/> Garbage Disposal |

Signed: _____
Commissary Owner Date