



**CALAVERAS COUNTY**  
ENVIRONMENTAL HEALTH DEPARTMENT  
891 Mountain Ranch Road  
San Andreas, CA 95249  
Phone: 209-754-6399 Fax: 209-754-6722

**REQUIREMENTS FOR FOOD FACILITIES**

Any person proposing to construct, alter, purchase, operate, or remodel a food establishment/facility shall submit complete plans and/or specifications to the Environmental Health Department (EHD) for the review approval. Changes in the permittee and/or type of food sales may also require adherence to the Sections below. Individuals are encouraged to contact the Department prior to any change in the permittee or type of food sales. The Building Department shall not issue a building permit for a food facility until after it has received plan approval by the EHD (California Health & Safety Code 114380). All new and remodeled food facilities shall be built in accordance with the California Retail Food Code (Cal Code).

Below are the necessary requirements for review and approval for a food facility:

**SECTION I**

1. A completed food facility application (attached), a plan check deposit of \$356, and an annual permit fee must be submitted along with 2 sets of completed plans. (Plan review over 3 hours is an additional \$89 per hour)
2. Plans must include a finish schedule and an equipment schedule. Equipment specification sheets may be submitted with the plans; however, equipment specification sheets shall not be substituted for the equipment schedule. Plans that are incomplete or require multiple changes will be returned for revisions. The EHD shall review all revisions at a cost of \$89 per hour.
3. A letter of requirements from the local sewer district or On-Site Sewage Department is necessary prior to any construction (see page 4 for details).
4. If the food establishment is on a private water supply, the well must meet current standards of construction as set forth by the California Department of Water Resources. The use of an existing well is contingent upon water quality. A general mineral, general physical, nitrate, nitrite, secondary MCLs and bacteria analysis must be performed and results submitted to the EHD prior to being issued a permit to operate.
5. A copy of the Alcohol Beverage Control (ABC) application must be received if alcoholic beverages are to be sold.

6. All plans must be drawn to a minimum scale of ¼" per foot in a professional manner. Plans not drawn to scale will not be accepted for review or approval. The quality of the plans being submitted, both in completeness and accuracy, determine how fast the plan checking can proceed.
7. Once construction is completed and prior to opening for business, a "pre-opening inspection" is required by Environmental Health. If the operation conforms with approved plans and Cal Code requirements, a Food Facility Permit will be issued.

## **SECTION II**

California Health & Safety Code Section(s) are indicated after each heading.

### Ice Machines: 114153, 113996;

The plans must show an area where an ice machine can be installed or written justification why a machine will not be needed. The ice machine must be located in food prep area and drained to a floor sink, funnel drain, or equivalent devices.

### Freezers: 114153;

Plans must show an area where a freezer can be installed or written justification why a freezer will not be needed.

### Hand Washing Sinks: 113953;

All food establishments shall provide facilities exclusively for hand washing within each kitchen. Hand washing cleaner and single-use sanitary towels or hot-air blowers shall be provided in dispensers at, or adjacent to, hand washing facilities.

### Rodent and Insect Proofing: 114259;

A food facility shall at all times be so constructed, equipped, maintained and operated as to prevent the entrance and harborage of animals, birds and vermin, including but not limited to rodents and insects.

### Floors: 114268;

With the exception of the dining area, all floors shall be smooth and of durable construction and nonabsorbent material which is easily cleaned. These floor surfaces shall be coved at the juncture of the floor and wall with a 3/8" minimum radius coving and shall extend up the wall at least 4 inches. Floors are to be impervious to water, grease, or acid, and easily cleanable, e.g., clear sealed concrete, quarry or ceramic tile (min. size 3 sq. inches), or vinyl with bonded joints. Vinyl tiles are accepted on concrete floors only.

### Floor Sinks: 114193;

All steam tables, ice machines and bins, food preparation sinks, display cases and other similar equipment shall drain into a floor sink, funnel drains, or equivalent devices. Check with the Building Department for local plumbing requirements.

Walls & Ceilings: 114271;

With the exception of the bar and dining areas, all walls and ceilings shall have a durable, smooth, nonabsorbent washable surface. Note: Brick concrete block, grooved paneling, wall paper, or vinyl wall coverings are not acceptable. All walls behind sinks and dishwashers must be protected with high water resistant material. (e.g. Fiberglass Reinforced Plastic (FRP board), stainless steel, ceramic tile, or other approved material.)

Light Fixtures: 114252;

Light fixtures in areas where food is prepared or where open food is stored or where utensils are cleaned shall be of shatterproof construction or shall be protected with shatterproof shields and shall be readily cleanable. Lighting intensity must be adequate for cooking and cleaning.

Janitorial Sink and Supplies: 114279, 114281;

A janitorial sink with hot and cold running water through a mixing valve and protected with a backflow prevention device shall be installed exclusively for general cleaning purposes and for the disposal of mop bucket waste and other liquid waste. A janitorial room, area, or cabinet shall be provided for storage of cleaning equipment and supplies, such as mops, buckets, brooms, cleansers and waxes. This room, area, or cabinet must be separate from food preparation, utensil washing and food storage areas. (EHD recommends a separate closet room, with hinged door, for the installation of the janitorial sink and cleaning equipment/supplies.)

Types of Dishwashing Sinks: 114099, 114103;

1. A three (3) compartment sink with equal sized metal drain boards for washing, rinsing and sanitizing, or:
2. A three (3) compartment sink with equal sized metal drain boards at both ends and a National Sanitation Foundation (NSF) approved dish machine with two integral metal drain boards. When an under-counter dish machine is used there shall be two (2) metal drain boards, one for soiled utensils and one for clean utensils, located adjacent to the machine.

Food Preparation Sink: 114163;

A one compartment sink (18 x 18 x 12 deep) with an integral drain board or adjacent table for food washing, rinsing, soaking and thawing.

Dry Food Storage: 114047;

Adequate and suitable floor space shall be provided for the storage of food, to include beverages and related products such as single service pates/cups/utensils. Recommend an equivalent up to 25% of food prep area and minimum of 100 sq. ft.

Personal Item Storage: 114256;

A room, enclosure, or designated area separate from toilets, food storage, food preparation and utensil washing area, shall be provided where employees may change, store clothes and personal items.

Garbage and Trash Area: 114244, 114245;

All food waste and rubbish shall be removed and disposed of in a sanitary manner as frequently as may be necessary to prevent the creation of a nuisance.

Sewage Disposal / Grease Interceptors: 114190, 114211, 114201;

All sewage shall be disposed into a public sewer system or to an approved on-site sewage disposal system. Requirements and design for grease interceptors will be provided by the local sewer district or On-Site Sewage Department. A letter of requirements will be necessary prior to construction. A grease interceptor must be installed outside of the food establishment and sized to the minimum specification of the Uniform Plumbing Code.

Ventilation and Cooking Appliances: 114149.2;

Hoods are required over, however not limited to the following cooking appliances: grills, stoves, ovens, ranges, barbecues, fryers and broilers. Ventilation to remove gases, odors, steam, heat, grease vapors, or smoke from the food establishment shall comply with the Uniform Mechanical Code. Adequate make-up air is required and must be electrically interconnected with the exhaust ventilation. The Building Department must approve the hood plans.

Equipment: 114130;

All new and replacement equipment shall meet or be equivalent to applicable NSF or ANSI standards for commercial equipment. The plans must include a list identifying all equipment with the make, manufacture and model number. Equipment specification sheets are helpful if submitted with plans.

Shelves: 114047;

The EHD does not recommend the use of painted wood shelves. They are not durable, nonabsorbent and easily cleaned. Wood shelves are not allowed in refrigerated or frozen food storage areas. Metal shelves are to be used with a solid surface or wire metal racks; both are available in various sizes and configurations to meet a variety of storage needs. Wallpaper, contact paper and vinyl coverings are not acceptable.

Counter Tops: 113984;

Finish wood counter tops are not acceptable. You must use a durable, smooth finish material. Examples are stainless steel, Formica and tile.

Work Tables: 113777, 114132;

Work tables must be stainless steel or NSF approved Hard Rock Maple.

Restrooms: 114250, 114271, 114276;

Toilet facilities shall be provided within each food facility for the employees. Patron restrooms, when provided, shall be so situated that patrons do not pass through food preparation, food storage, or utensil washing areas. Toilet rooms must have self-closing doors and ventilation.

Toilet rooms shall not be used for the storage of food, equipment, or supplies. The number of toilet facilities will be determined by the local Building Department.

### **SECTION III**

#### Equipment Schedule (Example)

Kitchen:

1. Hobart Free-Stand Mixer, L.A., California  
Model NG-27
2. Beverage-Air Refrigerator, Spartanburg, SC  
Model DW64
3. Delfield Co. Ice Cream Dispenser, Mt. Pleasant, MI  
SCF-36

Janitorial Closet:

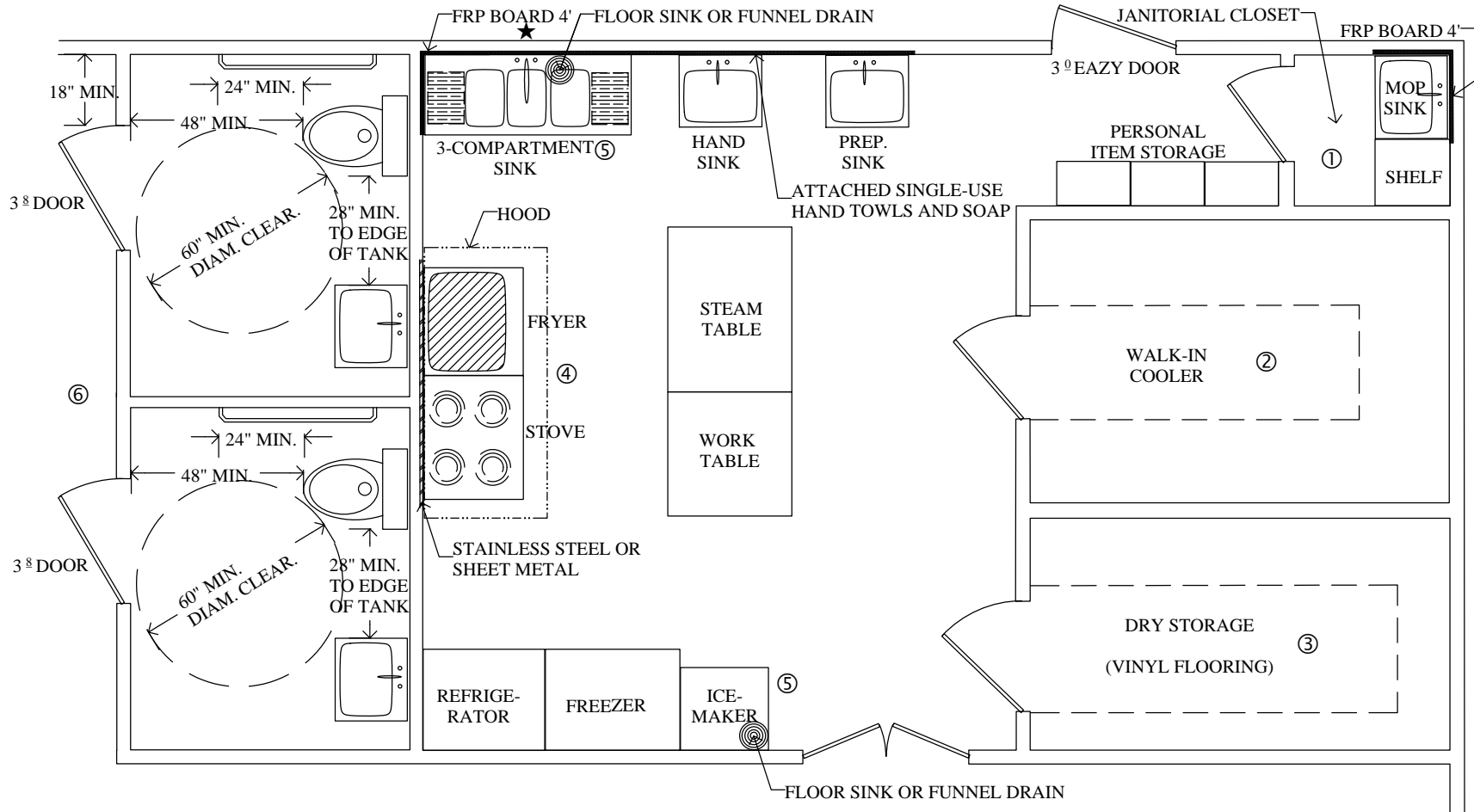
Hi-Fib Plastic mop sink, S.F., California  
Model NP-27, Common

SECTION IV

Finish Schedule  
(Example)

	CEILING TYPE / TEXTURE / COLOR	WALL TYPE TEXTURE / COLOR	FLOOR TYPE	COVING TYPE	SHELF TYPE / COLOR	COUNTER TOP/ COLOR	RESISTANT MATERIAL BEHIND SINKS & STOVES
KITCHEN							
EMPLOYEE RESTROOMS					X		
PATRONS RESTROOMS					X		
JANITOR CLOSET						X	
WAITRESS STATION							
BAR	X	X					
DRY STORAGE							X
COLD STORAGE						X	X
ETC.							

# SAMPLE PLAN



① Janitorial Sink and Supply Area: The mop sink must have hot and cold water with a backflow protection device on the mixing valve. A shelf must be installed for cleansers and waxes. The supply room must be large enough to house a mop bucket, mop, brooms, etc.

② Walk-In Cooler: All refrigeration units must have metal shelves and shatterproof shields on the lights. The floors, walls, and ceilings must be smooth, durable, and non-absorbent.

③ Dry Storage: Metal shelves are recommended in the dry storage area. If wood shelves are used, they must be smooth and painted a light color.

④ Cooling Area: The hood canopy must extend 6 inches beyond the edge of the cooking surface on all open sides, and vertical distance between the lip of the hood and the cooking surface shall not exceed 4 feet.

⑤ Ice Machines, Three Compartment Sink, and Dishwasher: The equipment must drain to a floor sink, funnel drain, or equivalent device.

⑥ Restrooms: Contact the County Building Department for restroom requirements. Patrons cannot pass through a food preparation, food storage, or utensil washing area to access the restrooms.

★ Grease interceptor requirements as prescribed by the local sanitary district.



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**Food Facility Permit Application**

**A) Establishment Name** \_\_\_\_\_  
 Street Address \_\_\_\_\_ City \_\_\_\_\_  
 Mailing Address \_\_\_\_\_ City \_\_\_\_\_  
 Operator(s) Name \_\_\_\_\_  
 Prior Operator Name \_\_\_\_\_ Prior Facility Name \_\_\_\_\_  
 Current Phone \_\_\_\_\_ Emergency Phone \_\_\_\_\_

**B) Establishment Type:** (check applicable box)  
 Restaurant  Bar  Mobile Food Unit  Temporary   
 Market  Bed & Breakfast  Other (specify) \_\_\_\_\_

**C) Type of Food Sales:** (complete each line)  
 ~ without alcoholic beverage service , or with alcoholic beverage service   
 ~ without food service on the premises , or with food service on the premises   
 ~ limited menu (specify briefly) \_\_\_\_\_  
 ~ non-disposable utensils only , or disposable utensils only   
 ~ day(s) / hours of operation \_\_\_\_\_

**D) Food Safety Certified Operator(s) or Employee(s)** \_\_\_\_\_  
 Certified Date \_\_\_\_\_

**E) Sewage Disposal** Private  or Public Utility  \_\_\_\_\_ name

**Water Supply** Private  or Public Utility  \_\_\_\_\_ name

**Solid Waste Disposal** Self  or Commercial Collection \_\_\_\_\_ name

**F)** Application Submitted By \_\_\_\_\_ Date \_\_\_\_\_

\*\*\*\* Below For Office Use Only \*\*\*\*

	Fees	Receipt #	Date
Plan Check Deposit	_____	_____	_____
Plan Revision	_____	_____	_____
Change of Ownership	_____	_____	_____
Permit Fee	_____	_____	_____
TOTAL	_____	_____	_____