Food Establishment Plan Review Requirements

The following MUST be show on plans for submission to the Health Department. A separate set of plans must be directly submitted to the Health Inspector.

___ Separate hand-washing sinks in all prep-areas

___ Appropriate size three (3) compartment sink or commercial sink and/or commercial dishwasher

___ Sinks must have adequate sized compartment to submerge largest piece of equipment used

___ Adequate area to air-dry dishes, pots, etc. must be accounted for

___ Adequate food prep sinks

___ All lights in food prep areas protected

___ All materials and surfaces must be smooth, non-absorbent, easily cleanable and in good repair. This must be indicated on plans

___ Indirect drain connection under three (3) compartment sink, food prep sinks, ice machines, etc. (Required air gap)

___ All other kitchen equipment must be shown and labeled on floor plan (cut sheets provided)

___ A utility/mop sink or curbed floor drain area (must be located on main floor)

___ Dressing area/room provided if employees routinely change their clothes in establishment, as well as suitable area for employee storage of belongings

___ Copy of intended menu

___ Must comply with NJAC 8: 24 “Sanitation in Retail Food Establishments and Food and Beverage Vending Machines”

___ If customer restrooms are provided, entrance to the restrooms through any food prep kitchen is prohibited

___ Exterior garbage area must be noted, including surface beneath (which must be non-absorbent and cleanable)

Note: A preliminary inspection by the Health Department should be done to ensure compliance. A pre-opening inspection is also required. Please call with any questions or to schedule an appointment.