



COLORADO

**Division of Environmental
Health & Sustainability**

Department of Public Health & Environment

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Dedicated to protecting and improving the health and environment of the people of Colorado

Application Date: _____

Plan Review Form

Establishment Information

Name of Establishment:	Phone:
Street Address:	Cell:
City:	Fax:
State/Zip:	Email:
County:	

Business/Ownership Information

Individual or Corporate Name:	Phone:
Street Address:	Cell:
City:	Fax:
State/Zip:	Email:

Contact Information

Name of Primary Contact:	Phone:
Street Address:	Cell:
City:	Fax:
State/Zip:	Email:
Name of Architect:	Phone:
Street Address:	Cell:
City:	Fax:
State/Zip:	Email:
Name of Contractor:	Phone:
Street Address:	Cell:
City:	Fax:
State/Zip:	Email:

Date construction is to start: _____ **Date of planned opening:** _____

Below is a checklist of required information needed to complete the plan review.

Please ensure all information is included.

Lack of complete information will delay review and plan approval.

	Facility Floor Plan/Equipment Layout		Site Plan
	Equipment Specifications		Chemical and Personal Storage
	Plumbing Plans and Schedules		Fixtures Requiring Hot Water (<i>See Annex 1</i>)
	Mechanical Plans and Schedules		Menu and Food Handling Procedures (<i>See Annex 2</i>)
	Electrical Plans and Schedules		Employee Hygiene Guidance (<i>See Annex 3</i>)

Have plans for this establishment been submitted to the local building department? **YES** **NO**

If yes, name of local building department: _____

Have plans for this operation been previously submitted or do you intend to submit plans to other counties in the state of Colorado? **YES** **NO**

If yes, which counties: _____ Date Submitted: _____
 _____ Date Submitted: _____

Choose one or the other: **Newly Constructed** **Extensively Remodeled**

Type of Retail Food Establishment (Check all that apply)			
	Full Service Restaurant		Bar
	Fast Food		Coffee Shop
	Market (Grocery)		School Food Program
	Deli		Catering Operation
	Fish Market		Concession
	Meat Market		Manufacturer with Retail Sales
	Convenience Store		Other:

Indicate number of seats in each area:

Indoor: _____ Outdoor: _____

Square Footage and Area Location <i>*If the establishment is in a multi-story structure, indicate on which floor each area is located.</i>		
Please indicate square footage in each area	Square Feet (ft ²)	*Floor
Total Square Feet of the Establishment		
Total Square Feet of the Kitchen Area		
Square Feet of the Food Preparation and Dishwashing Area		
Square Feet of Food/Beverage Storage Areas		
Square Feet of Retail Sales Area (Markets)		

Days and Hours of Operation Insert hours below in the following format: 8am to 8pm If there is a break in the hours you are open, use the second line to insert additional hours.											
Days	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday				
Hours	to	to	to	to	to	to	to				
Hours	to	to	to	to	to	to	to				
For seasonal operations, check all that apply.											
Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec
Add additional information (if necessary):											
Projected daily maximum number of meals to be served per shift, where applicable.											
Breakfast			Lunch			Dinner					
Maximum number of kitchen staff per shift, where applicable.											
Breakfast			Lunch			Dinner					

I. FACILITY FLOOR PLAN/EQUIPMENT LAYOUT:

- A. Submit floor plans drawn to scale that include the location and identification of all equipment including but not limited to the items listed in Table 1 below. Check all that apply to your facility.

Table 1

Floor Plan/Equipment Layout					
☐	Handsinks	☐	Dry Storage Areas	☐	Ventilation Hoods
☐	Food Preparation Sinks	☐	Ice Bins/Ice Machines	☐	Chemical Dispensing Units
☐	Utility Mop sinks	☐	Wait Stations	☐	Chemical Storage Areas
☐	Dump Sinks	☐	Bar Service Areas	☐	Personal Storage Areas
☐	Warewashing Sinks	☐	Water Heater Locations	☐	Garbage/Recyclables Storage
☐	Dishmachines	☐	Indoor/Outdoor Seating	☐	Dipper Wells
☐	Toilet Facilities	☐	Outdoor Cooking/Bar/Patio	☐	Grease Interceptor/Grease Trap
☐	Floor Sinks/Floor Drains	☐	Buffet Lines	☐	Laundry Facility Locations

B. Provide or use the finish schedule in Table 2 below to indicate interior finishes for each area within the establishment.

Table 2

ROOM FINISH SCHEDULE									
Room Name or Number	Floors			Wall Finishes				Ceiling	
	Material	Finish	Type of Base	North	East	South	West	Material	Finish
<i>Example</i> Cookline	<i>Tile</i>	<i>Smooth</i>	<i>Tile Coving</i>	<i>Stainless</i>	<i>Stainless</i>	<i>Stainless</i>	<i>Stainless</i>	<i>Vinyl Acoustic Tile</i>	<i>Smooth</i>

II. EQUIPMENT SPECIFICATIONS:

- A. Submit equipment specification sheets, including make and model numbers. All equipment shall be of commercial design. If a specification sheet lists more than one piece of equipment, identify the specific equipment to be used.
- B. Provide number of hot holding and refrigeration units. Also provide capacities for refrigeration units in Table 3 and Table 4 below.

Table 3

Refrigeration Capacities		
TYPE OF UNIT	# OF UNITS	TOTAL CUBIC FEET
Walk-in Cooler		
Walk-in Freezer		
Reach-in Cooler		
Sandwich Prep Cooler		
Reach-in Freezer		
Blast Chiller		
Retail Display		
Other:		

Table 4

Hot Holding Units	
TYPE OF UNIT	# OF UNITS
Steam Tables	
Hot Box	
Cook & Hold Units	
Other:	

C. Bulk and self service food:

- 1. Will food items such as candy, trail mix, etc. be sold in bulk to the public?

YES NO If yes, please submit equipment specifications for bulk food bins.

- 2. Will self service foods (i.e., buffets and salad bars) be provided?

YES NO If yes, please submit equipment specifications for food shields and/or sneeze guards.

- D. Complete Table 5 to indicate method of equipment installation or attach an equipment schedule, including display units.

Table 5

Note: Under "Installation Method", check all that apply.

[illegible]

III. PLUMBING PLANS AND SCHEDULES:

- A. Submit a plumbing plan that indicates location and specifications of the following:
1. Floor sinks and floor drains
 2. Restrooms, toilets, urinals and hand washing sinks
 3. Grease trap, grease interceptor, or solids interceptor, if required by the local building, water or sanitation authority
 4. Hose bibs and hose reels, if applicable
 5. Laundry facilities, if applicable
 6. Showers, if applicable
- B. Complete Table 6 below for all food service related equipment and plumbing fixtures. Indicate if fixtures or equipment will be indirectly drained (e.g. floor sink or air gap), directly connected to the sewer, and/or what method of backflow prevention will be used, if applicable. If additional equipment is provided, please specify in the table below.

Table 6

ID # on Plan	Fixture or Equipment	Indirect/Direct Drainage	Method of Backflow Prevention
	Warewashing Facilities		
	Dish Machines		
	Garbage Disposals		
	Handsinks		
	Food Preparation Sinks		
	Refrigeration Units		
	Ice Bins/Machines		
	Beverage Machines		
	Mop/Utility Sink		
	Chemical Dispensing Units		

Note: Approved backflow protection must be supplied on all fixtures and equipment with submerged inlets. Vacuum breakers must be installed on water inlet lines for dishwashing machines, garbage disposals, and hose bibs. Continuous pressure backflow protection devices must be installed on water lines where a valve or shut off is located between the backflow device and the inlet to the fixture/equipment, such as hose reels. Indirect drainage is required for warewashing, food preparation sinks, ice bins/machines and beverage machines.

- C. Is a dedicated food preparation sink provided? **YES** **NO**
 Is more than one food preparation sink provided? **YES** **NO**

Attach a specification sheet for the food preparation sinks and complete Table 7.

Table 7

Food Preparation Sink Information			
ID # on Plans	Length (inches) of Drainboard	Dimensions (inches) of Sink Compartments (LxWxD)	
		x	x
		x	x
		x	x

- D. Is a garbage disposal provided? **YES** **NO**
 If yes, provide location: _____
- E. Food will be primarily served on: Multi-use tableware Single-Service Tableware Both
- F. Provide the locations of drink dump sink installed in areas where soiled drinking glasses are emptied and staged for warewashing: _____
- G. Complete Table 8 and Table 9 for warewashing.
 Will alternate equipment or methods be used in place of traditional drainboards? **YES** **NO**
 If yes, indicate the methods that will be used and provide specification sheets:

- Manual** - Include the size of each compartment (*length x width x depth*) of the warewashing sinks, soiled and clean drainboard lengths, and whether or not a pre-rinse spray hose will be installed for each warewashing area, including bars.

Table 8

Manual Warewashing Information				
ID # on Plans	Length (inches) of Soiled Drainboard	Dimensions (inches) of Sink Compartments (LxWxD)	Length (inches) of Clean Drainboard	Pre-Rinse Sprayer Yes/No
		x x		
		x x		
		x x		

Note: Warewashing sinks must be large enough to accommodate the largest piece of equipment or utensils used.

2. **Mechanical** - Provide make and model numbers and attach specification sheets for each warewashing machine. Please indicate if the machine is heat or chemical sanitizing. Indicate soiled and clean drainboard length, whether or not a pre-rinse spray hose will be used, utensil soak sink dimensions and water usage in gallons per hour (GPH).

Table 9

Mechanical Warewashing Information						
Make	Model #	Heat/Chemical Sanitizing	Drainboard Length (inches)	Pre-Rinse Yes/No	Utensil Soak Sink Dimensions (inches) (LxWxD)	Water Usage (GPH)
					X X	
					X X	

- a. Is a separate booster heater provided? **YES** **NO** If yes, complete Table 10.

Table 10

Booster Heater Information			
Make	Model #	kW/BTU Rating	Distance from Machine (feet)

H. Provide the following water heater information in Table 11, Table 12 or Table 13, where applicable. Attach specification sheets.

1. If more than one water heater is to be installed, please indicate which plumbing fixtures each heater or system will service.

Table 11

Standard Tank Type Heater		
Make	Model #	kW/BTU Rating

Table 12

Heat Reclaim System		
Make	Model #	kW/BTU Rating

Table 13

Instantaneous/Tankless Systems (Gallons Per Minute, GPM, indicate which required degree rise will be used in the flow rate column)				
Make	Model #	BTU Rating	Flow Rate (GPM) @ 80°F or 100°F rise	Storage Tank Capacity (Gallons), if applicable

Note: For instantaneous/tankless systems when a dishmachine is used, a properly sized storage tank (minimum 20 gallons), recirculation line, and an aqua stat (water thermostat) must be installed. For facilities with high temperature dishwashing machines, use 100°F rise. For all other facilities, use 80°F rise. If flow rate in GPM is not provided, contact the manufacturer to obtain the information.

IV. MECHANICAL VENTILATION PLANS AND SCHEDULES:

- A. Provide plans and schedules that indicate the location and specifications of ventilation hoods and restroom exhaust fans. The ventilation schedule shall include exhaust capacities in cubic feet per minute (CFM) for all kitchen hoods and exhaust fans. Indicate the volume of outside air each roof top and make up air unit will supply into the building.
- B. Provide make and model numbers or shop drawings for each ventilation hood and exhaust fan in Table 14. Provide the size (length x width) of each hood and include the manufacturer's recommended exhaust listings in CFMs.

Table 14

Ventilation Information					
ID # on Plans	Hood Type	Dimensions (inches) of hood (LxW)	Exhaust CFMs	Total Supply Air CFMs	*Outside Air CFMs
		x			
		x			
		x			

***Note:** Volume of make-up air supplied into building must be greater than or equal to exhaust from building.

V. ELECTRICAL PLANS AND SCHEDULES:

- A. Provide plans and schedules that indicate the locations and specifications of all lights.

Note: All lights in kitchen areas, dry storage areas, dishwashing areas, inside equipment, and above areas where open foods are held or displayed must be equipped with shatter proof bulbs or shields that will protect open food, utensils and single use items from broken glass if a bulb is broken.

VI. SITE PLAN:

- A. Submit a site plan which includes the following:
1. Dumpster enclosures and trash compactors
 2. Outside walk-in coolers/freezers
 3. Outside food storage areas
 4. Location of well heads and well water supply lines servicing the building, if applicable
 5. On-site waste water treatment systems and associated lines servicing the building, if applicable
 6. Grease interceptors/grease traps, if applicable

- B. **Water Supply** - Select the type of water supply system that services the establishment.

Community/Public - Name of district: _____

Non-Community - Public Water System ID Number (PWSID): _____

Private - Provide the information requested in section "a" below and complete Table 15.

- a. Submit a copy of the most recent water sample test results and a piping diagram of the disinfection system. Include size of holding tank(s), pressure tank(s), make and model number of treatment system, etc.

Table 15

Private Drinking Water Supply Information		
	Well	Spring
Depth (feet)		N/A
Method of Disinfection		
Filtration (if applicable)		

- C. **Sewage Disposal** - Select the type of sewage disposal system that services the establishment.

Municipal/Public - Name of district: _____

On-site Waste Water Treatment System - Indicate location on site plan and attach a copy of the permits for the system.

VII. CHEMICAL AND PERSONAL STORAGE:

- A. Include the proposed locations of chemical and employee personal items storage areas on the floor plan.
1. Describe how food, equipment, utensils, linens, and single-service articles will be protected from contamination by chemicals and personal items.

Annex 1: Number of Plumbing Fixtures Requiring Hot Water

Provide the number of plumbing fixtures requiring hot water in Table 16 below. This information will be used to determine the hot water demand within the facility and sizing criteria for the water heater.

Table 16

Plumbing Fixtures Requiring Hot Water	Number of Fixtures throughout facility
3-compartment sinks	
Warewashing machines	
Pre-rinse sprayers	
Utensil soak sinks	
Handsinks include restrooms	
Mop sinks/Utility sinks	
Garbage can washer	
Showers	
Hose bibs used for cleaning	

Annex 2: Menu and Food Handling Procedures

- A. Submit menus, such as breakfast, lunch and dinner menus.
- B. If Standard Operating Procedures or Food Handling Procedure Manuals that describe food preparation procedures are available, submit with plans and verify that questions C through H below are addressed. Or you may provide responses in the corresponding sections.
- C. Will vacuum packaging/reduced oxygen packaging or specialized processes as defined in Section 3-606 and 3-607 of the *Colorado Retail Food Establishment Rules and Regulations* be conducted? **YES** **NO**
If yes, provide specifications sheets for the equipment that will be used and a copy of the required HACCP plan for each category of food to be processed in this manner. (Reference 3-606 and 3-607, *Specialized Processing Methods, Reduced Oxygen Packaging, Colorado Retail Food Establishment Rules and Regulations*)
- D. Describe how the temperature of foods will be monitored. Provide the frequency of temperature checks and what foods and/or equipment will be monitored. If logs or other types of documentation will be used to help manage proper food temperatures, please attach copies.

E. Will cooked foods be cooled? **YES** **NO**

What methods will be used to rapidly cool cooked foods to 41°F (5°C) or below? Check all that apply. (Reference 3-603 *Cooling* and 3-604 *Cooling Methods* in the *Colorado Retail Food Establishment Rules and Regulations*.)

Under refrigeration

Ice water bath

Adding ice as an ingredient

Rapid cooling equipment

Shallow pans

Separating food into smaller portions

Other: _____

1. List the foods that will require rapid cooling. Include foods that are made from scratch such as soups, sauces, potato salad, pastas, chili, noodles, roasts, casseroles, sausages, yogurts, etc.:

F. Will foods be reheated and then held hot before being served? **YES** **NO**

If yes, please explain how they will be rapidly reheated to above 165°F (74°C) within 2 hours. (Reference 3-504 *Reheating*, in the *Colorado Retail Food Establishment Rules and Regulations*.)

1. List the equipment that will be used for reheating:

G. Describe how frozen foods will be thawed. (Reference 3-601 *Thawing*, in the *Colorado Retail Food Establishment Rules and Regulations*.)

Under refrigeration

Under running water

In a microwave

As part of the cooking process

Other: _____

H. Will raw meats, poultry, or seafood be stored/displayed in the same refrigerators and freezers with cooked and/or ready-to-eat foods? **YES** **NO**

I. Will catering be conducted? **YES** **NO**

J. Will food be transported or delivered to another location? **YES** **NO** If yes, please list the equipment that will be used to maintain food at proper temperatures during transport.

K. Will foods be prepared tableside in dining areas? **YES** **NO**

If yes, please list the foods that are intended for tableside preparation.

L. Will a salad bar, buffet line, omelet station, sauté station, carving station, beverage bar or customer self service areas be operated? **YES** **NO**

If yes, describe: _____

M. Will produce be washed? **YES** **NO** **N/A**
If not, will produce be received pre-washed? **YES** **NO**
If yes, provide additional documentation.

N. Will the establishment prepare foods that will be sold to other retail food establishments?
YES **NO**
If yes, please visit www.colorado.gov/cdphe/dehs/, then click "Food safety", then click
"Wholesale food" to obtain information on registering as a wholesaler.

O. How will bare hand contact with ready-to-eat foods be minimized during preparation? (Reference
3-401 *Preventing Contamination from Hands*, in the *Colorado Retail Food Establishment Rules and
Regulations*.)
Utensils Gloves Deli Tissue
Other: _____

Annex 3: Employee Hygiene Guidance and Requirements

The purpose of this guidance document is to encourage employee practices and behaviors that can help prevent food handlers from spreading viruses and bacteria to food that cause foodborne illness outbreaks. Below is a list of highly infective pathogens that are transmissible through food and cause severe illness:

1. Norovirus
2. Hepatitis A virus
3. *Salmonella Typhi*
4. *Shigella spp.*
5. *Escherichia coli* (*E. coli*) O157:H7 (or other Enterohemorrhagic or Shiga toxin-producing *E. coli*)
6. Other enteric bacterial pathogen such as *Salmonella* or *Campylobacter*

If an employee has been diagnosed by a health practitioner to have any of these pathogens, prior to returning to work, they must be cleared by their health practitioner and the Health Department. In lieu of a diagnosis of any of these pathogens, employees can return to work if they have been free of the symptoms listed above for 24 hours or more.

Section 2-201 of the *Colorado Retail Food Establishment Rules and Regulations* states that management has the responsibility to inform and monitor conditional employees or food employees to ensure that they have good hygienic practices and know when they should not come to work because of illness.

Should employees exhibit the following symptoms, refer to section 2-202 of the *Colorado Retail Food Establishment Rules and Regulations* to determine when a food handler should be excluded or restricted from food handling duties:

- Vomiting
- Diarrhea
- Jaundice (yellow skin or eyes)
- Sore throat with fever
- Infected cuts and burns with pus on hands and wrists

Additional Resources

Employee Health and Personal Hygiene Handbook:

<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm113827.htm>

Communicable Disease Manual:

<https://www.colorado.gov/pacific/cdphe/communicable-disease-manual>

Employee Illness Flow Chart: When to exclude and restrict employees from working.

Employee Illness: The Flowchart

Use this diagram to help you determine whether an employee should be restricted or excluded from food handling at your facility.

