



Eastern Highlands Health District
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4 South Eagleville Road • Mansfield CT 06268 • Tel:

FOOD SERVICE ESTABLISHMENT

REQUIRED CONTENT AND FORMAT

for

PLANS AND SPECIFICATIONS

1. Provide plans that show an accurate layout of the proposed facility, drawn to a minimum scale of $\frac{1}{4}$ inch=1 foot. These may be on the provided page or other accurate format.
2. Show the location of all food equipment. Each piece of equipment must be clearly labeled on the plan. All food equipment must be commercial grade, NSF approved.
3. Show equipment for adequate rapid cooling, including ice baths and refrigeration, and for hot-holding potentially hazardous foods.
4. Label and locate separate food preparation sinks, when the menu dictates, to prevent contamination and cross-contamination of raw and ready-to-eat foods.
5. Include designated handwashing sinks in the food preparation, food dispensing, ware washing areas and toilet facilities.
6. Provide the room size, aisle space, location of all doors, space between and behind equipment and the placement of the equipment on the floor plan.
7. Include location of floor drains, floor sinks, overhead waste-water lines and hot water generating equipment.
8. Include areas such as storage rooms, garbage rooms, toilets, basements and/or cellars used for storage or food preparation. Show all features of these rooms and the equipment in these areas. Provide extra pages as needed.
9. Complete finish schedules for each room, including floors, walls, ceilings and coved juncture bases. Use the provided form or other format, equivalent or better.
10. A color coded flow chart demonstrating flow patterns for:
 - ◇ food (receiving, storage, preparation, service);
 - ◇ food and dishes (portioning, transport, service);
 - ◇ dishes (clean, soiled, cleaning, storage);
 - ◇ utensils (storage, use, cleaning);
 - ◇ trash and garbage (service area, holding, storage).

