



Planning Guide

Food Service Facilities IN PRINCE GEORGE'S COUNTY



Health Review Section
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301-883-7621

November 2010



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I. FOOD SERVICE FACILITY PLAN REVIEW REQUIREMENTS

The following requirements pertain to any situation where a food service facility is constructed or materially altered, or when an existing structure is converted for use as a food service facility.

A complete set of scaled plans must be submitted, reviewed, and approved by this office prior to commencing site work. The plans must detail the specifications for the construction, remodel/alteration including the layout/arrangement, construction materials, equipment specifications, scope of operation and, in some instances, specific details of proposed methods of food processing.

Please Note: Plans are not forwarded to the Health Review Section by any other office or agency. Submittals must be made directly by the applicant and are retained as part of the Health Review Section's record.

A. Classification of Facility: In order for this Department to evaluate the potential risk for a foodborne illness to occur in the proposed food service facility, the following information is required:

1. Describe the clientele to be served.
2. Submit a proposed menu or a written description of foods that will be prepared and served.
3. Indicate the type of food service system(s) proposed, i.e., cook-serve, cook-hot hold-serve, cook-cool-reheat-hot hold-serve, etc.

After reviewing the above information, a priority assessment (high, moderate, or low) will be assigned to your facility. See Section II for Priority Assessment Categories. If your facility is assigned a low priority, proceed to Section D.

B. Layout of Facility:

1. Submit a scaled (i.e. 1/4"=1') floor plan showing the placement of all cooking/cooling equipment, sinks, prep tables, shelving, restrooms, and seating areas. The plan should also show that the flow of food through the facility allows for temperature control, product integrity, and minimal potential for cross contamination. Section II, B. Food Flow Diagram and Exhibit 1 provide examples of what is required.
2. Indicate that adequate preparation and storage space is provided.
3. Position equipment to allow for easy cleaning and maintenance.

4. All new or remodeled facility aisle spaces must meet the following minimums: 3' where food preparation occurs on only one side of the aisle, 4' where food preparation occurs on both sides of the aisle and employees work back to back, and 5' where food preparation occurs on both sides of the aisle, employees work back to back, and other employees must pass through the area.

C. Finish Schedule: Specify by areas. Finishes must, in general, be smooth, easily cleanable, durable and grease resistant. (Refer to the Code of Maryland Regulations 10.15.03 for specific requirements.)

1. Floors: Specify material. A sample may be required.
2. Base: Specify coving for concrete, quarry tile or ceramic tile floors. Specify all other floor/wall junctures to be closed.
3. Walls: Specify materials and finish. Samples of vinyl or wood wall coverings may be required.
4. Specify that all piping, conduit, bx cable and similar construction will be located inside a wall, sealed to the wall, or installed with a minimum ¾-inch space from the wall.

D. Doors: Specify that all doors to the outside are self-closing and rodent-proof. Include a statement that there will be no opening of ¼-inch, or greater, in or around the doors. For facilities located in shopping malls, the facility must be completely rodent-proof during hours of non-operation.

E. Lighting: Specify that a minimum of 50 foot-candles of shielded light will be provided at all work surfaces in food preparation areas, and a minimum of 20 foot-candles of shielded light will be provided in all storage areas, toilet rooms, locker rooms, garbage areas, utensil-washing areas, and in dining areas during cleaning.

F. Cooking Exhaust Ventilation: Submit documentation that the proposed exhaust system is NSF International (NSF) and Underwriters Laboratories (UL) 710 approved. In addition, cooking exhaust ventilation systems must conform to the requirements of the Fire-Life Safety Section of DPIE (contact Fire at 301-883-5855). If you are planning to install a broiler with more than 5 square feet of cooking area, contact the Maryland Department of the Environment (MDE) at 410-537-3846 or 1-800-633-6101 for additional information.

G. Toilet Facilities:

1. Restrooms for employees must be within the tenant space and must be accessible without going outside.
2. Separate restrooms for male and female employees are required when the total number of employees on duty at any one time exceeds five.

3. Off-site restrooms within 300 feet of the food service facility, which are accessible without going outside, are acceptable for food service facilities with a gross floor area of 500 square feet or less.
4. Public restrooms are required when customer seating is provided.
5. Restroom doors must be self-closing.
6. Provide mechanical exhaust ventilation sized at a minimum of 2 cubic feet per minute per square foot of floor area. Fan must exhaust directly to the outside of the building.
7. Provide waste receptacles in each restroom. Receptacle(s) in the women's restroom must be covered.

H. Hand washing Facilities:

1. Indicate location(s) on plans. Handwashing facilities are required in the following locations:
 - a. In, or adjacent to, toilet facilities.
 - b. In each food preparation, utensil washing and food handling area.
2. Provide a mixing valve for hot and cold water or a combination faucet.
3. Provide splash guards, as necessary, when the handsink is installed adjacent to any food preparation, utensil washing area or food storage area.

I. Equipment:

1. Provide a complete list of all equipment including manufacturer and model number. Equipment must be NSF approved, or the equivalent.
2. For custom built equipment by an NSF listed manufacturer, specify "Custom, to be built to all applicable NSF standards", and specify the manufacturer's name. Shop drawings may be required.
3. For custom built equipment by a non-NSF listed manufacturer, submit complete shop drawings showing intended compliance with the applicable NSF standards.
4. Floor Plan - Show equipment either sealed to adjacent surfaces, placed on NSF approved casters or properly spaced for easy cleaning.
5. Specify that all floor-mounted equipment will be either placed on NSF approved 6-inch legs, or the equivalent, and properly spaced from adjacent equipment or walls; placed on NSF approved casters, or the equivalent; or properly sealed to all adjacent surfaces.

6. Indicate that all counter-mounted equipment weighing in excess of 80 pounds will be placed on NSF approved 4-inch legs, or properly sealed to the counter and all adjacent surfaces.
7. Shelving intended for storage or holding of open foods or utensils must be a minimum of 18 inches from the floor.
8. The floors of walk-in boxes are to be graded to drain to the outside through a waste pipe, doorway, or other opening when flushing with water is the method of cleaning.
9. No overselves or salamanders are allowed above cooking surfaces.
10. Submit shop drawings for all food shields. Refer to Exhibit I.
11. All equipment must be adequate for operational needs and sized accordingly.

J. Utensil Washing:

1. Three-compartment sink:
 - a. Must be equipped with integral left and right drainboards or an approved dish cart.
 - b. Indicate that sink will be sufficient in size to accommodate the largest pot, pan, or utensil.
2. Dishwashers:
 - a. A pressure gauge is required immediately upstream from the final rinse control valve and downstream from a line strainer. The pressure gauge must read between 15 and 25 psi. The gauge must be installed on a ¼-inch IPS petcock.
 - b. If a hose spray is used for the scraping operation, indicate that it will be equipped with an approved atmospheric backflow preventer.
 - c. Undercounter dishwashers must be installed on NSF approved 6-inch legs or NSF approved casters.
 - d. A heat sanitizing dishwasher may need mechanical ventilation. Plans for the mechanical ventilation must be submitted to this office for review.

K. Plumbing: Must conform to regulations of the Washington Suburban Sanitary Commission (WSSC).

1. Indirect connections are required for the following, except when precluded by WSSC regulations: Dishwashing machines, multi-compartment and food preparation sinks, refrigerators, steam kettles, potato peelers, ice machines, walk-in refrigerators/freezers, hand sinks located within food preparation tables and counters, and all food service equipment which generate waste.

2. Indicate that the items listed in item 1 above will drain to an open-site drain with a minimum 1-inch air gap.
 3. Indicate separate drains from each compartment of multi-compartment sink to an open-site drain.
 4. Shut-off valves are not allowed on salad bar drainlines.
 5. All submerged water inlets and hose bibb connections must be protected by a properly installed vacuum breaker or other backflow prevention device as approved by WSSC.
- L. Storage:** Specify shelving, dunnage racks, etc. by manufacturer and model number. Must be NSF approved, or the equivalent.
- M. Utilities:** Specify -
1. Water – Public or private supply.
 2. Sewage – Public sewer or on-site sewage disposal system.
 3. For all private water and/or on-site sewage disposal systems, contact the Environmental Protection/Policy Program, Environmental Health/Disease Control Division, Prince George's County Health Department at 301-883-7681 for additional information.
- N. Dressing Rooms and Lockers:** Specify location and type. Employees' belongings are not permitted to be stored in any food preparation area.
- O. Refuse Storage:** Note type of facilities on the plans. Specify that the outside storage of refuse will be in rodent-proof containers located on a paved surface.
- P. Mop Sink:** Specify location. Indicate location for the hanging storage of mops and brooms.
- Q. Toxic Chemicals Storage:** Specify type of facility and location.

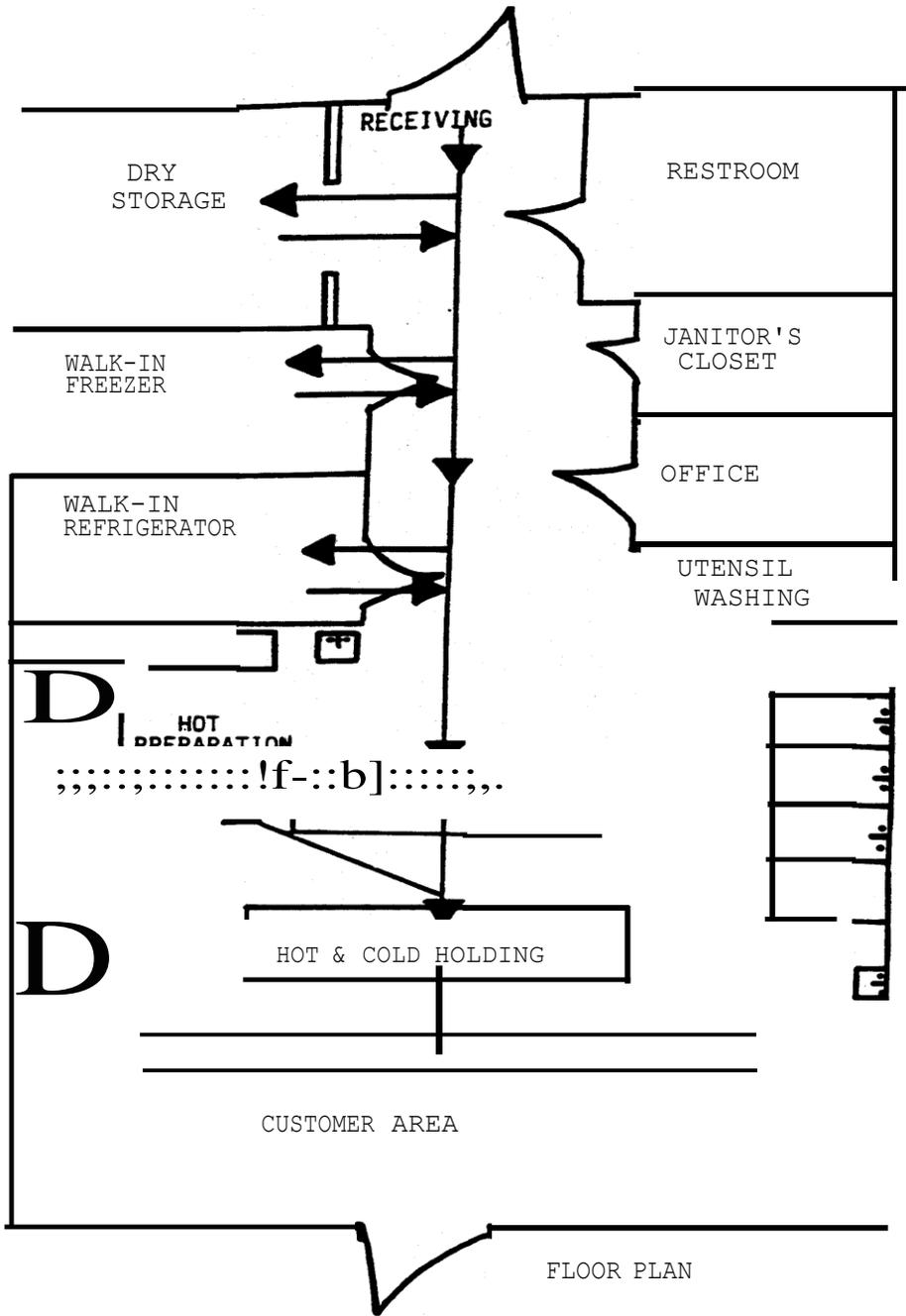
II. HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

A. Priority Assessment Categories

1. **HIGH PRIORITY FACILITIES** shall include facilities that are described by one or more of the following:
 - a. Is a health care facility; or
 - b. Serve potentially hazardous food that is prepared:
 - (i) A day or more in advance of service; or
 - (ii) Using food preparation methods that require the food to pass through the temperature range of 41° F to 135° F two or more times before service, such as cooking, cooling, and then reheating.
2. **MODERATE PRIORITY FACILITIES** shall include facilities that serve potentially hazardous food:
 - a. That is prepared using methods that require the food to pass through the temperature range of 41° F to 135° F not more than one time before service, such as cooking, hot holding, and then serving; or
 - b. That is cut, assembled, or packaged on the premises, such as meats.
3. **LOW PRIORITY FACILITIES** shall include facilities that serve:
 - a. Commercially packaged potentially hazardous foods directly to the consumer/customer;
 - b. Non-potentially hazardous food that is cut, assembled, or packaged on the premises, such as candy, popcorn, and baked goods;
 - c. Hand dipped ice cream.

Please contact the Food Protection/Policy Program, Environmental Health/Disease Control Division, Prince George's County Health Department at (301) 883-7650 for any questions concerning HACCP plans.

B. Food Flow Diagram



FLOW OF FOOD

Hazard Analysis Critical Control Points

Guidelines for Submitting a Hazard Analysis Critical Control Point (HACCP) Plan

Per the Code of Maryland Regulations (COMAR) 10.15.03, a HACCP plan is required for all high or moderate priority facilities. Low priority food facilities which serve only hand dipped ice cream or commercially packaged potentially hazardous foods do not require a HACCP plan. The following information is intended to assist you in providing the necessary information for both priority assessment and HACCP plan development. To access COMAR 10.15.03 online, go to this link: <http://www.dsd.state.md.us/comar/comar.htm>

HACCP Defined

As the Food and Drug Administration (FDA) defines it: “HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical and physical hazards...”

The 7 steps of developing and maintaining a HACCP plan involve:

1. Assessing or analyzing hazards: ex. raw meats are cooked and served; undercooking can mean unsafe food.
2. Establishing Critical Control Points: ex. hamburger must be thoroughly cooked.
3. Establishing critical limits for each Critical Control Point: ex. hamburger will be cooked to no less than +155°F for 15 seconds.
4. Establishing Critical Control Point monitoring requirements: ex. hamburger patties will be checked using a metal stem thermometer inserted into the middle to see if a temperature of at least +155°F for 15 seconds is achieved.
5. Establishing corrective actions when critical limits are not met: ex. if temperature is not +155°F for 15 seconds in center of burger, the employee continues to cook until it reaches that temperature.
6. Establishing record keeping procedures (i.e. use of temperature log for record keeping).
7. Establishing procedures for verifying that the HACCP system is working (i.e. calibration of equipment and review of records and logs).

HACCP Plan Submission

A HACCP plan submission to this Department must include:

- Identification of Critical Control Points (CCP). CCPs generally include cooking, cooling, reheating, cold holding, and hot-holding, but other steps may be included if needed for a specific food.
- Critical limits for each CCP. (see chart in Table A below)
- Monitoring procedures for each CCP.
- The corrective action that will be taken if there is a loss of control at a CCP due to such factors as employee error, equipment malfunction, or power failure
- Verification procedures.
- A list of equipment used to support the proposed food service systems and maintain control at each CCP.
- Written procedures for employee training on HACCP procedures. (see sample in box on next page)

Table A. Critical Limits for Critical Control Points per COMAR 10.15.03

FOOD/MENU ITEM	CRITICAL CONTROL POINT	CRITICAL LIMIT
FOOD/MENU ITEMS	CRITICAL CONTROL POINT	CRITICAL LIMIT
Poultry	Cook	Minimum +165°F for 15 seconds.
Stuffed Meats	Cook	Minimum +165°F for 15 seconds.
Eggs for Delayed Service, Hamburger and Other Ground Meats (Other Than Poultry)	Cook	Minimum +155°F for 15 seconds.
Beef, Seafood, Pork, Pasta, Rice, Dairy, Eggs for Immediate Service	Cook	+145°F
Commercially Precooked Foods, Food of Plant Origin	Cook	Cook to a minimum +135°F for Hot Holding only, no temperature or critical limit required for foods served immediately.
Hot Held Foods	Hot Hold	Minimum +135°F
All Hot Foods Going From Hot to Cold	Cooling	Cool from +135 °F to +70 °F in two hours or less and from +70°F to +41°F in 4 hours or less.
Any Food (Raw or Commercially Pre-cooked)	Reheat (after cooling step at the facility)	Minimum +165°F within 2 hours – use approved cooking equipment.
Cold Food	Cold Hold	+41°F

WRITTEN PROCEDURES FOR EMPLOYEE HACCP TRAINING (SAMPLE)

All employees will be trained to use the approved HACCP plan prior to beginning employment and periodically after that. Training will include identification of the processes that are critical control points, how these processes will be monitored, and what corrective actions must be taken when critical controls are violated. The approved HACCP plan must be available in the food preparation area at all times.

Food temperature logs will be used to monitor product temperatures during the preparation process. These completed logs will be maintained in the food preparation area, and held for review by management, as part of the HACCP monitoring system.

Training in basic sanitation will include hand washing procedures and methods for cleaning and sanitizing utensils, equipment, and food preparation surfaces. All employees will be trained to use and calibrate a metal stem thermometer, and will be required to check and re-calibrate thermometers weekly.

The name of the facility, address, preparer and date, information about your facility and the foods prepared and served need to be included in the HACCP plan to allow determination of your HACCP priority designation and to document your standard operating procedures. The information required is indicated in sections A. and B. below:

A. Priority Assessment Information

1. Menu or foods – Provide a copy of the menu or a written description of the foods to be prepared and served.
2. Food service system – Specify the food preparation and service systems you will use, i.e. cook-serve, cook-chill-reheat-hot hold-serve, cold hold-serve.
3. Population served – Specify whether you serve food in a health care facility, as defined in COMAR 10.15.03.02B (38).

B. General Food Handling Information and Procedures for High or Moderate Priority Facilities

1. Describe how you will ensure that all foods are obtained from approved sources.
2. Specify how cross-contamination from raw to cooked or ready-to-eat foods will be prevented.
3. Indicate how frozen potentially hazardous food will be thawed.
4. Indicate how potentially hazardous food will be cooled, i.e. ice baths, shallow pans, rapid chill.
5. List the foods or categories of foods that will be prepared more than 12 hours in advance of service.
6. Specify whether any prepared foods are distributed off-premises.
7. Specify whether any refrigerated foods are received which require storage temperatures below 41°F.
8. Indicate whether reduced oxygen packaging of food, as defined in COMAR 10.15.03.02B (63), will be conducted onsite.
9. Include specific information for any processes or procedures which incorporate:
 - “Time-only” control (see COMAR 10.15.03.08),
 - “Pooling” of eggs (see COMAR 10.15.03.09D), and/or
 - Serving raw or undercooked animal foods (see COMAR 10.15.03.10 C, D & F).

HACCP Plan Formats

The organization of the above required information can be done in different ways; the following formats are just two ways of presenting this information. The two formats below allow the HACCP plan creator to organize the core information of the HACCP (foods, critical control points, critical limits, monitoring and corrective actions) with tables. All other required information not included in these tables should be included in other pages of the HACCP plan.

1. HACCP Plan Format – Chart Method (Example Only)

Food Item: Chicken Noodle Soup

Flow diagram or descriptive narrative of the food preparation steps:

Cook chicken (CCP 1) > Prepare soup > Cook (CCP 1) > Hot Hold (CCP 2) > Cool (CCP 3) > Reheat (CCP 4) > Hot Hold (CCP 2) > Discard

HACCP Chart

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action
CCP 1 Cook chicken to a minimum of 165° F. Heat soup to a minimum of 165° F.	Check internal temperature.	Continue to cook until food reaches 165° F.
CCP 2 Hot Hold soup at a minimum of 135° F.	Check internal temperature of the soup every 2 hours.	Rapidly reheat soup to 165° F if found out of temperature for less than 2 hours. Discard if greater than 2 hours.
CCP 3 Cool soup from 135° F to 70° F within 2 hours, and from 70° F to 41° F within an additional 4 hours.	Check internal temperature of soup at 1.5 and six hours.	If soup has not reached 70° F in the first 1.5 hours, separate into smaller containers and place in freezer. If soup has not cooled to 41° F within 6 hours, discard.
CCP 4 Reheat cooled soup as needed to 165° F. (Hot hold for service using CCP 2 above. Any soup remaining on steam table at end of day will be discarded.)	Check internal temperature.	Continue to reheat until food reaches 165° F.

Verification: Monitor temperature logs, and/or observe temperature monitoring and calibration practices.

Equipment utilized at each Critical Control Point listed in above chart:

CCP 1: Oven, Range

CCP 2: Soup wells on steam table
CCP 3: Walk-in refrigerator, freezer
CCP 4: Oven, Range

Food Item:

Flow diagram or descriptive narrative of the food preparation steps:

HACCP Chart

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action

Verification:

Equipment utilized at each Critical Control Point listed in above chart:

CCP 1:

CCP 2:

CCP 3:

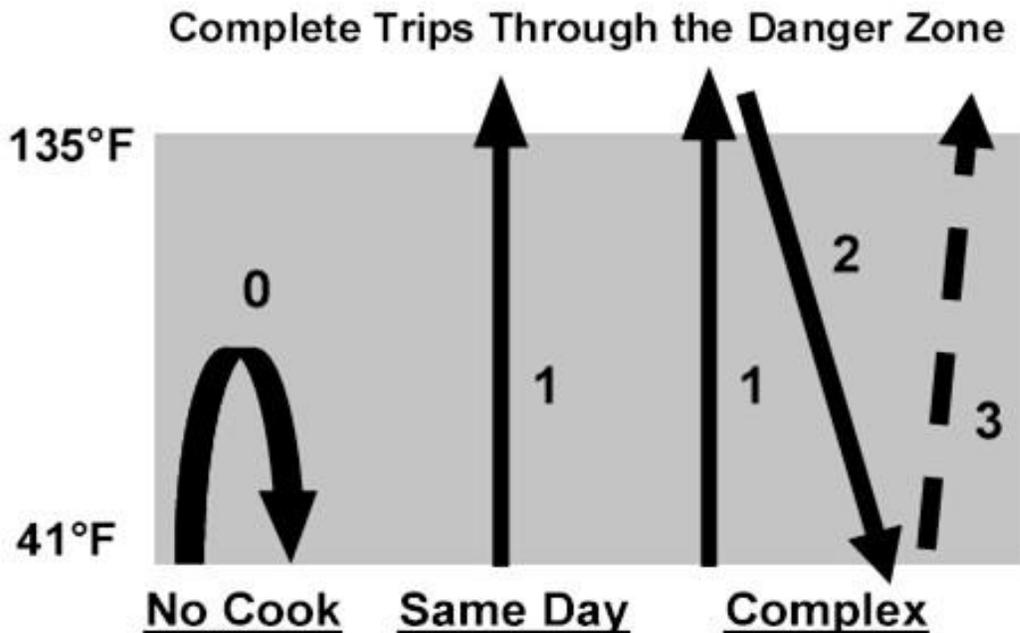
HACCP Plan - Example #2 (Process Approach)

Source- 2005 FDA Model Food Code, Annex 4, Section 4(C)

Most food items produced in a retail food service establishment can be categorized into one of three preparation processes based on the number of times the food passes through the temperature danger zone between 41°F and 135°F:

- **Process 1: Food Preparation with No Cook Step.** sample flow: **Receive** → **Store** → **Prepare** → **Hold** → **Serve** (other food flows are included in this process, but there is *no cook step* to destroy pathogens)
- **Process 2: Preparation for Same Day Service.** sample flow: **Receive** → **Store** → **Prepare** → **Cook** → **Hold** → **Serve** (other food flows are included in this process, but there is *only one trip* through the temperature danger zone)
- **Process 3: Complex Food Preparation.** sample flow: **Receive** → **Store** → **Prepare** → **Cook** → **Cool** → **Reheat** → **Hot Hold** → **Serve** (other food flows are included in this process, but there are always *two or more complete trips* through the temperature danger zone)

A summary of the three food preparation processes in terms of number of times through the temperature danger zone can be depicted in a Danger Zone diagram. Although foods produced using process 1 may *enter* the danger zone, they do not pass all the way through it. Foods that go through the danger zone only once are classified as Same Day Service, while foods that go through more than once are classified as Complex food preparation.



HACCP –PROCESS METHOD (example)

Process #1, Food Preparation with no Cook Step

Menu Items: Tuna and Chicken Salads, Cold Meat Sandwiches, Ice Cream and Pie, and Milkshakes

CCP Procedures	Equipment Used	Monitoring	Corrective Action
Cool in to or below 41°F within 4 hours, keep in cold storage at 41°F until service.	walk-in refrigerator	Check internal product temperature at 2 and 4 hours.	Use ice bath if food has not cooled to 41°F within 2 hours. Discard product that does not reach 41°F within 4 hours.
Cold hold at 41°F for Service.	sandwich prep unit	Check internal product temperature every 2 hours.	Discard product that is found out of temperature for more than 2 hours, (or if time out of temperature cannot be determined).

Process #2, Food Preparation for Same Day Service (Refrigerated storage per Process #1)

Menu Items: Baked Chicken, Roast Beef, Fish Filets, Cooked Vegetables

CCP Procedures	Equipment Used	Monitoring	Corrective Action
Cook (to: Chicken 165°F Ground Beef 155°F Whole muscle meat, fish 145°F)	(oven, stovetop, grill, or fryer)	Cooks take random internal final cook temperatures	Continue cooking until final required cook temperature is achieved
Hot hold at 135°F or higher. (Any food left at the end of the day will be discarded.)	steam table	Check product internal temperature every 2 hours.	Bring food temperature rapidly up to 165°F, if food is out of temperature <2 hours. Discard if >2 hours

Process #3, Complex Food Preparation (Cold store per Process #1, cook and hot hold per Process #2)

Menu Items: Soups, Lasagna, Meatballs

CCP Procedures	Equipment Used	Monitoring	Corrective Action
Place un-served product in shallow pans with product thickness of no more than 2". Cool from 135°F to 70°F within 2 hours, and from 70°F to 41°F within an additional 4 hours.	walk-in refrigerator	Check internal temperature of food at 1.5 and 6 hours.	If product has not reached 70°F in the first 1.5 hours, separate into smaller containers and place in freezer. If food has not reached 41°F within 6 hours, discard.
Reheat food to 165°F within 2 hours.	convection oven or microwave	Check internal food temperature.	Continue to reheat until 165°F is reached.

Verification: Manager review of temperature monitoring practices and calibration logs.

Process #1, Food Preparation with no Cook Step

Menu Items:

CCP Procedures	Equipment Used	Monitoring	Corrective Action

Process #2, Food Preparation for Same Day Service

Menu Items:

CCP Procedures	Equipment Used	Monitoring	Corrective Action

Process #3, Complex Food Preparation

Menu Items:

CCP Procedures	Equipment Used	Monitoring	Corrective Action

Verification:

III. MISCELLANEOUS REQUIREMENTS

A. **General Health Department Notations:** The following statements must be included on all plans submitted to the Health Review Section for review and approval.

1. All piping, conduit, bx cable, and similar construction will be located inside a wall, installed with a minimum ¾-inch space from the wall or sealed to the wall.
2. All doors to the outside will be self-closing and rodent-proof. Mall doors must be a solid construction design with no gaps greater than ¼ inch.
3. A minimum of 50 foot-candles of shielded light will be provided at all work surfaces in food preparation areas, and a minimum of 20 foot-candles of shielded light will be provided at all storage areas, toilet rooms, locker rooms, garbage areas, utensil-washing areas, and dining areas during cleaning.
4. All restroom doors will be self-closing.
5. All restrooms will be equipped with mechanical exhaust ventilation sized at a minimum rate of 2 cubic feet per minute per square foot of floor area and exhausting directly to the outside.
6. All floor-mounted equipment will be placed on NSF International (NSF) approved 6-inch legs, or the equivalent, and properly spaced away from adjacent equipment or walls; or placed on NSF approved casters, or the equivalent; or properly sealed to all adjacent surfaces.
7. All counter-mounted food service equipment weighing in excess of 80 pounds will be mounted on NSF approved 4-inch legs.
8. All exposed raw wood will be sealed/painted.
9. All annular openings in construction will be sealed/caulked to within 1/32 of an inch.
10. All exhaust hoods over cooking equipment will be capable of capturing and exhausting smoke generated from a 60-second smoke candle test.
11. The outside storage of refuse and grease will be in rodent-proof containers located on a paved surface.
12. All sink installations will be equipped with hot and cold running water through a mixing valve or combination faucet.
13. All painting will be with lead-free, non-metallic, easily cleanable paint or a high quality varnish.
14. Wastewater from all applicable food service equipment will be individually plumbed to an open site drain with a minimum 1-inch air gap.

15. All overhead plumbing in food service facilities must comply with COMAR 10.15.03, Section .18H.(11)(b).
16. All new or remodeled facility aisle spaces must meet the following minimums: 3' where food preparation occurs on only one side of the aisle, 4' where food preparation occurs on both sides of the aisle and employees work back to back, and 5' where food preparation occurs on both sides of the aisle, employees work back to back, and other employees must pass through the area.

B. Inspection Requirements: Once the Health Review Section has approved the plans for the project, the following requirements must be met prior to issuance of a Health Department Food Service Facility Permit:

1. As construction nears completion, notify this Office, 301/883-7621, to arrange for a pre-opening inspection. **Be advised that no food may be stocked or stored without prior written approval by this office.**
2. Complete a Food Service Facility Permit application and submit it to the Permits and Licensing Division of DPIE, 9400 Peppercorn Place, 1st Floor, along with the associated fee. Be advised that the application fee is based on the HACCP priority assessment of the facility that was determined during the plan review process. The permit application will be approved once a final inspection has been conducted and compliance with all requirements is met. A valid Use and Occupancy Permit must also be obtained from the County or Municipal (i.e. City of Laurel) Building Inspector's office.
3. A pre-opening inspection will be conducted to determine compliance with the approved plans and all Health Department requirements. The following is a list of some of the more common requirements that must be met for approval:
 - a. All refrigeration equipment must be operating and must be equipped with thermometers accurate within plus or minus 2°F. Refrigerators must maintain 41°F or below; freezers 0°F or below.
 - b. An approved thermometer, accurate within plus or minus 2°F, must be provided for checking food temperatures. This thermometer must have a temperature range of 0°F to 165°F.
 - c. Approved detergent, sanitizer and an appropriate sanitizer test kit must be provided for the dish/utensil washing operation.
 - d. Soap, paper towels and a trash receptacle must be provided to all handsinks.
 - e. A covered trash receptacle must be provided in all women's restrooms and in a single restroom, if only one restroom is present.
4. All high and moderate food service facilities must have a Prince George's County Certified Food Service Manager and an approved HACCP plan on the premises during all operating hours.

EXHIBIT F

SEALANTS

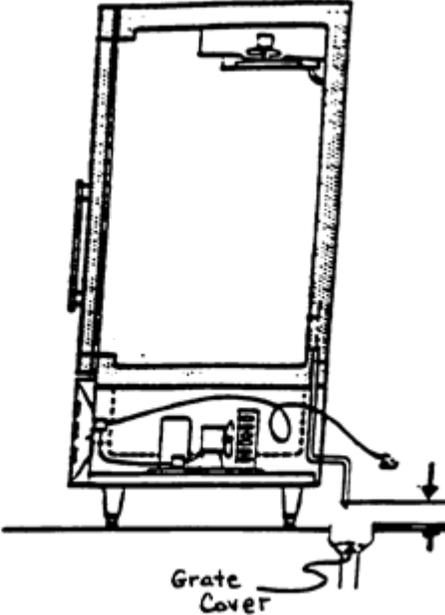
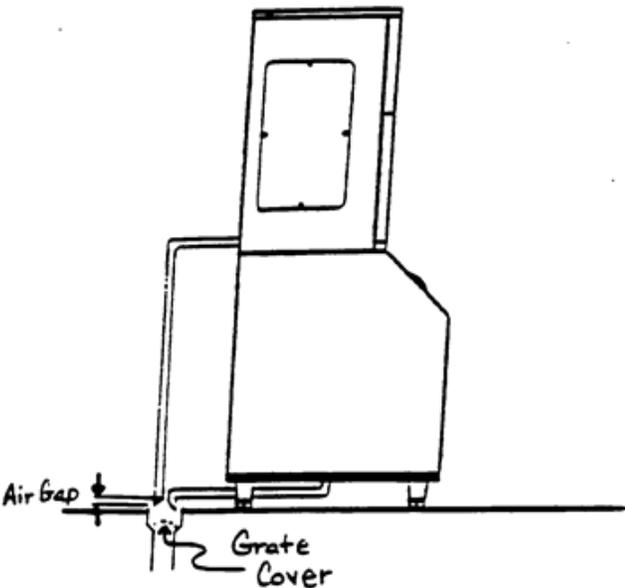
THE USE OF SEALANTS ON FOOD SERVICE EQUIPMENT

1. All sealants must be listed as approved by NSF International (NSF) under Standard 51.
2. Sealants shall be used only in structurally sound joints and seams.
3. Sealants may be used to fill spaces and openings such as, but not limited to, blind rivet heads and slot and Phillips head screws.
4. Openings around service and utility lines should be closed insofar as practical by:
 - a. Collars or grommets
 - b. Flexible form gaskets

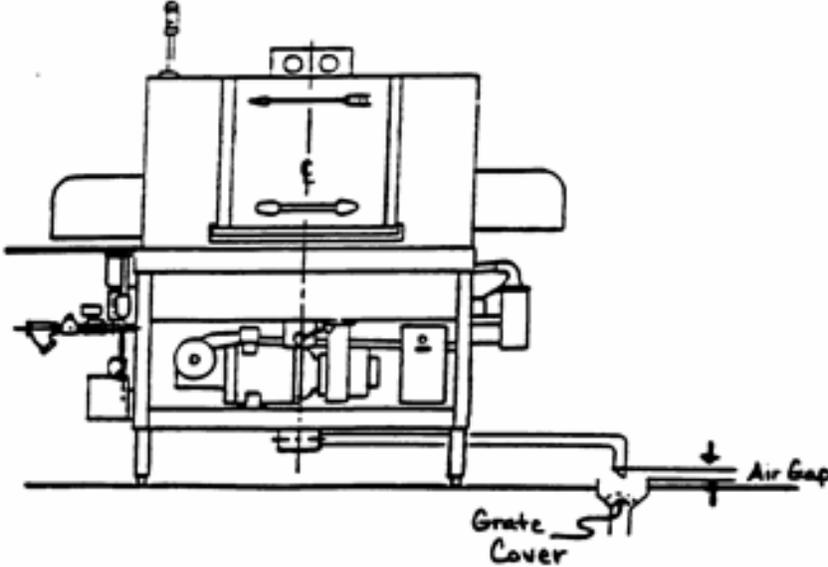
Sealants may be used to seal service and utility lines to walls or adjacent pieces of equipment where the spacing is closed to less than 1/8 inch.

5. Sealants **may not** be utilized in food and splash contact surfaces; to fill open spaces or voids, which result due to improper design or fabrication. Any opening in excess of 1/8 inch shall be considered excessive and must be closed using proper field joints.

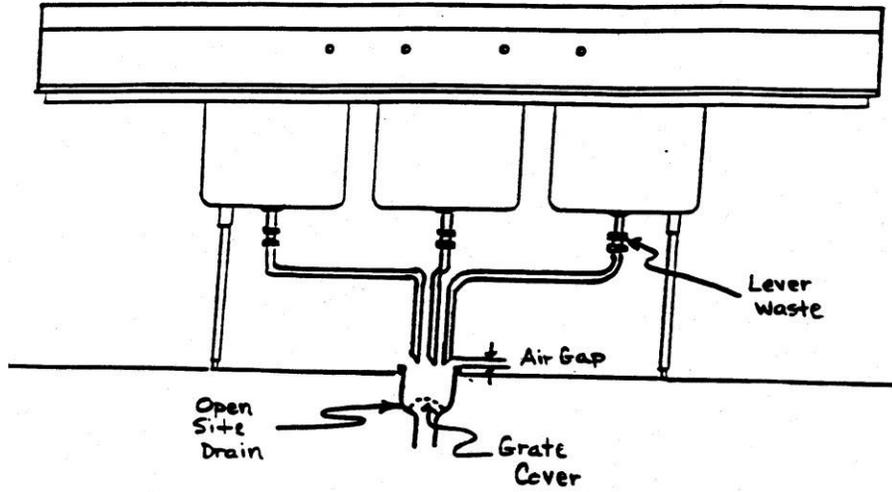
EXHIBIT M INDIRECT WASTE LINES



Air Gap = Two Time the Pipe Diameter



INDIRECT WASTE LINES



Air Gap = Two Times the Pipe Diameter

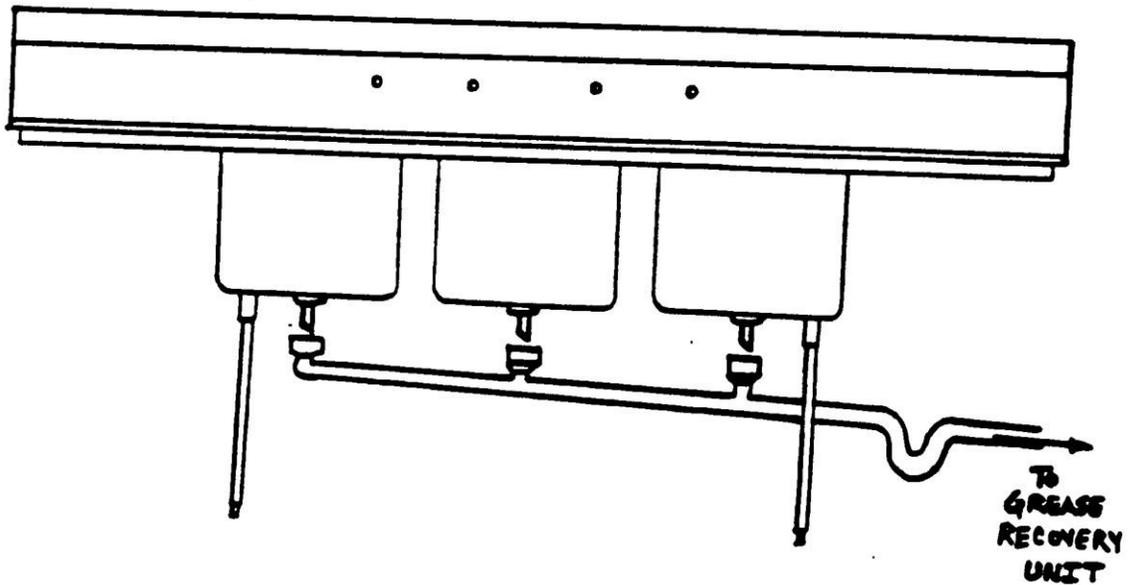


EXHIBIT 1

SAMPLE FLOOR PLAN

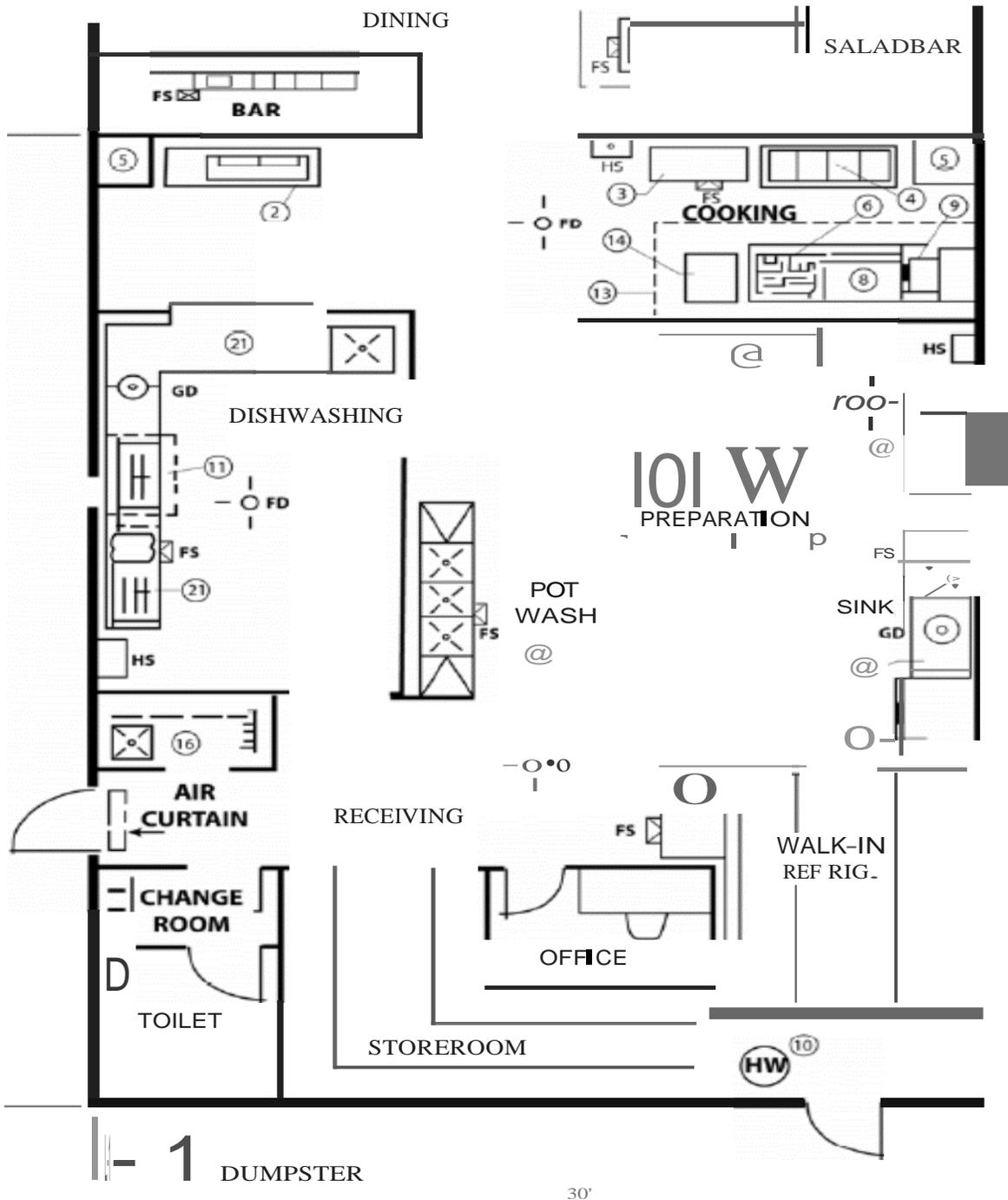


EXHIBIT 2

Sample Equipment Schedule

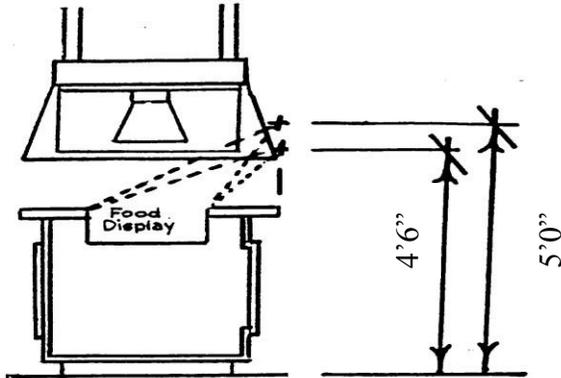
Equipment No.	Description	Manufacturer	Model #	Comments
1	Reach In Refrigerator	Forte	EHS	
2	Salad and Sandwich Table	Coltor	DLM	Self-contained
3	Work Table	Coltor	Custom	
4	Steam Table	Fulton	FW-100	Anti-siphon valve at water
5	Reach In Refrigerator	Forte	EHS	
6	Heavy Duty Range	Fulton	IAN	
7	Salad Bar	Coltor	324	
8	Steam Cooker	Fulton	SC5	
9	Deep Fat Fryer	Meier	L	
10	Hot Water Heater	Mills	G-BT155	
11	Dishmachine	Warford	QF-1	
12	3 Compartment Sink	Coltor	THE	
13	Hood	Custom		See mechanical drawings
14	Bake Oven	Meier	O/B	
15	Proofing Cabinet	Meier	P-C	
16	Mop Sink	Coltor	STD	
17	Bakers Table	Conrad	Custom	See scaled drawings
18	Freezer	Forte	F	
19	Prep Sink	Coltor	Custom	One compartment w/drainboard, see scaled drawings for more detail

EXHIBIT I

FOOD SHIELDS

DESIGN AND CONSTRUCTION REQUIREMENTS

Typical Salad Bar

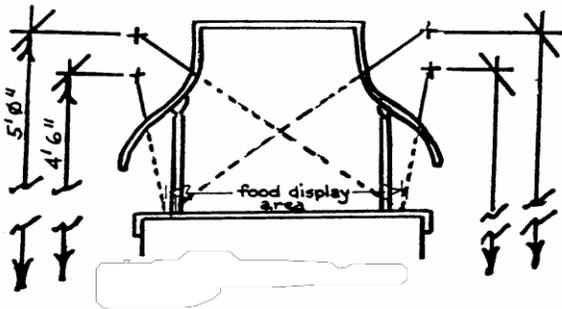


Displays of any type of unpackaged foods must be effectively shielded to minimize contamination by customers serving themselves from open food containers.

To be effective, food shields must be mounted so as to intercept a direct line between the customer's mouth and the food display area at the customer "use" position.

The vertical distance from the average customer's mouth to the floor shall be considered to be between four feet six inches (4' 6") and five feet (5'0") for public eating establishments. NOTE: Special consideration must be given to use location conditions such as tray rails and the average customer's mouth height in educational institutions and other special installations.

Typical Buffet Table

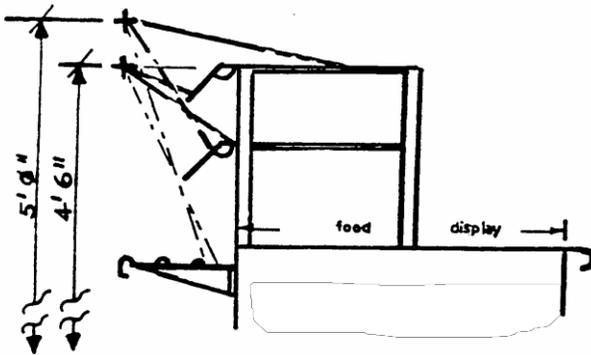


Food shields are splash contact surfaces and as such are to be fabricated of smooth, easy-to-clean, corrosion resistant material.

The exposed edges of glass shelves or shields shall have a safety edge of parent material or be trimmed with stainless steel channels.

End panels are required at the open ends of food shields over salad bars and buffet tables where open food is exposed to possible contamination.

Typical Cafeteria Counter

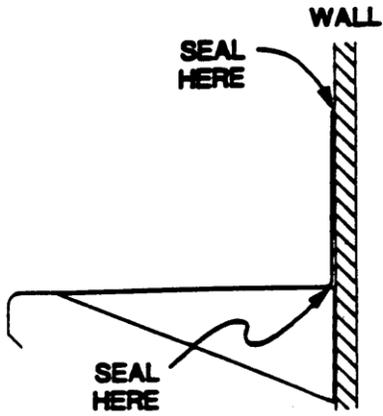


It is recommended that the food shield overhang horizontally all exposed food a minimum of one half (1/2) the vertical distance from the bottom of the food guard to the top of the exposed food on display.

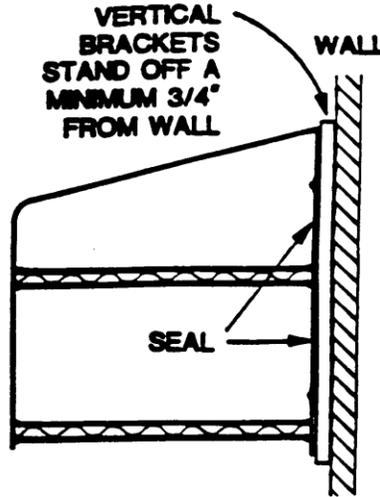
All of the above requirements are included in NSF International (NSF) Standard 2.

EXHIBIT J

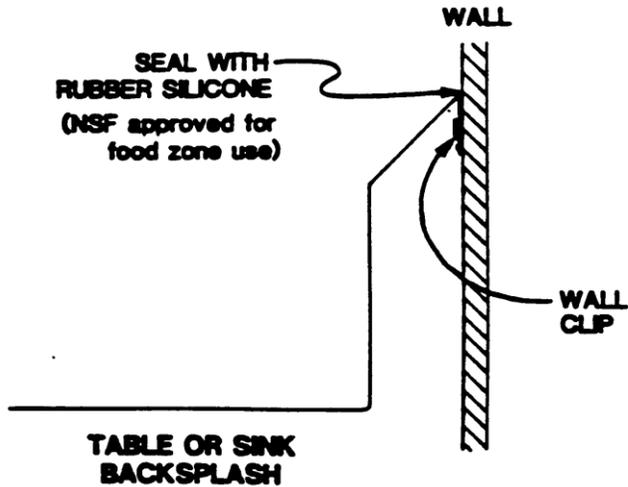
EQUIPMENT MOUNTING DETAILS



**FLUSH-MOUNTED
METAL WALL SHELVES**



**WIRE
WALL SHELVES**



**TABLE OR SINK
BACKSPASH**