



Commonly Overlooked Items During the Plan Review Process:

- When plans are submitted on behalf of the establishment owner they often do not have the menu and food preparation steps. It is very important the menu and food preparation steps are submitted, as they are used to determine the type of equipment, number of sinks, and refrigeration capacity that will be required in the establishment.
- Sink Requirements:
 - Hand wash sinks must be located to allow convenient use by employees and within 25 feet of food preparation, food dispensing, and ware washing areas.
 - A 3-compartment utensil sink with drain boards is required even if the establishment has a dish washer.
 - Dump sinks are recommended for establishments with blender stations, bars or other areas where drinks are dumped out, as they cannot use a hand wash sink for these activities.
 - Food preparation sinks are required for any establishment that will be washing produce, thawing frozen foods, or ice bath cooling.
 - A mop/utility sink is required and must be located so foods are not contaminated.
- Except for cold plates that are constructed integrally with an ice storage bin, beverage tubing and cold-plate beverage cooling devices may not be installed in contact with stored ice.
- If the establishment or building will include windows or doors that remain open for ventilation or other purposes, the openings may be required to be protected against the entry of insects or rodents by providing screens, air curtains, or other effective means.
- Eyewash stations in food establishments may be installed at a hand wash sink only under the following conditions:
 - The use of the hand washing sink is not impaired in any way.
 - There are no additional steps required to activate or adjust the water flow and temperature at the hand wash sink.
 - The hand wash sink is accessible for hand washing at all times except in the rare event that it is being used for an emergency eye wash.
 - Eye wash station installations are approved by all other applicable agencies including the Washington State Department of Labor and Industries and the local building department.
- The following equipment must be provided with indirect drainage: walk-in coolers, steam tables, beer tap drain lines, soda dispensers, ice machines, food preparation sinks, mechanical dish washers, dipper wells, espresso machines and salad bars. Check with the local building department to determine if the 3-compartment utensil sink must also be provided with indirect drainage.
- School Construction:
 - When submitting plans for a school we must have floor plans for all food service locations such as the kitchen, DECA or store rooms, and any concession stand (both inside and outside stands).
- Remodels:
 - All food establishments, including schools that are proposing a remodel are required to submit plans to SRHD Food Program prior to the changes. A remodel may require meeting current food code based on the extent of the remodel. This may require that additional equipment or sinks be installed.