

Miami County Health Department

Environmental Division

25 Court Street, Suite 211

Peru, IN. 46970

Phone: (765)473-0283 FAX: (765) 473-0285

Plans should include the following specifications:

1. The entire layout of the floor plan.

- The plan should be accurately drawn to a maximum scale of ¼ inch = 1 foot. This allows for ease in reading plans. Plans provided should be a maximum of 11 x 14 inches.

2. Entrances, exits, loading/unloading ramps, docks, and interior doors.

- All doors and windows leading to the outside must be protected against the entry of insects and rodents. Windows should be closed and tight fitting. If they are open, a proper screen must be in place (16 mesh to 1 inch screen). Doors shall be solid self-closing, and tight fitting. External emergency exit doors that are restricted from non-emergency use do not need to have a self closing device installed. If a solid door is left open for ventilation, a proper screen door must be in place. The screen door must be self-closing and have 16 mesh to 1 inch screen.
- All restroom doors must be self-closing.

3. Complete finish schedules for each room.

- Ceilings must be constructed with materials that are smooth, durable, non absorbable and easily cleanable in food preparation areas, food storage areas, warewashing areas, walk in refrigeration and freezer units, restrooms, wait stations (if more than just beverages are dispensed), and in areas subject to flushing or spray cleaning methods.
- Studs, joists, and rafters may not be exposed in areas subject to moisture.
- The ceiling surfaces in a bar area or waitress area in which the only open foods prepared are beverages and the only warewashing that takes place is of glasses and small utensils will not be required to be non absorbent. The surface, however, must be smooth and easily cleanable.
- The ceiling surfaces of employee restrooms of food establishments that only sell prepackaged, non- potentially hazardous foods will not be required to be non absorbent. The surface however must be smooth and easily cleanable.
- Walls must be constructed with materials that are smooth, durable, non-absorbent and easily cleanable in food preparation areas, food storage areas, warewashing areas, walk in refrigeration and freezer units, restrooms, and in areas subject to moisture.
- Floors must be constructed of materials that are smooth, non-absorbent, durable, and easily cleanable in food preparation areas. Food storage areas, warewashing areas, walk-in refrigeration and freezer units, employee restrooms, and areas subject to moisture.

4. Complete plumbing schedule.

- Source of water supply and method of sewage disposal designated.
- A properly designed dipper well with air gap must be provided for frozen desserts, if applicable
- A three-compartment sink with adequate drain boards must be provided for the manual washing, rinsing and sanitizing of kitchenware; an/or
- Adequate mechanical warewashing facilities with properly designed drain boards or moveable dish tables provided. Readable data plate. Pressure gauge, temperature gauge and sanitizer level indicator provided as required.
- Grease traps if used; shall be located to be easily accessible for cleaning.
- Provisions for hot and cold water (with adequate pressure) at all fixtures and equipment that use water.
- Installation of exposed pipes, lines and conduits so as not to obstruct or prevent cleaning of floors, walls and ceilings is required.
- Floor drains provided where floors are subject to flushing or spray cleaning methods.
- Provide properly designed faucets on hand washing lavatories providing tempered water by means of a mixing valve or combination faucet.
- Sufficient number of and conveniently located hand washing lavatories for use by employees in food preparation, warewashing areas and bar areas with no physical barriers between the hand sink and work stations. **Note: the Food and Drug administration and the Conference for Food Protection suggest that a hand washing sink be located within 25 feet of all food activity/workstations.**
- Sufficient number of and conveniently located toilet facilities provided for employee use.
- An adequate and properly located utility (mop) sink or curbed cleaning facility must be provided.

Rafik Farag, M.D.
Health Officer

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Properly designed devices installed at all fixture and equipment to protect against backflow and backsiphonage; food preparation sinks, ice bins, dipper wells and dish machines. Food prep sinks and ice bins direct connection is prohibited.

5. **Complete lighting/electrical schedule.**

- At least 70 foot-candles of lighting must be provided on all food preparation surfaces, equipment and warewashing work levels.
- At least 20 foot-candles of lighting must be provided (at a distance of 30 inches above the floor) walk-in refrigeration/freezer units, utensil and equipment storage areas, lavatory and toilet areas.
- Light bulbs must be shielded, coated or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens or wrapped single service and single use items. **Note:** infrared/heat lamps must be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

6. **Complete equipment schedule**

- Food equipment must be designed and constructed to be durable. Materials used in the construction of food contact surfaces may not allow the migration of deleterious substances or impart colors, odors or tastes of food and shall be safe., durable, corrosion resistant and non-absorbent. They must be finished to have a smooth, easily cleanable surface and be resistant to chipping, pitting, crazing, scratching, scoring, distortion and decomposition. Only hard maple or an equivalently hard, closed grained wood may be used as a food contact surface. Any used equipment must meet all requirements of 410IAC 7-24.
- All equipment must be properly placed. Food service equipment may not be located in the following locations: locker rooms, toilet rooms, garbage rooms, mechanical rooms (when contamination is likely), under sewer lines that are not shielded to intercept potential drips, under any leaking water lines (condensation included), under open stair wells or under other sources of contamination. Equipment that is fixed (not easily moveable), must be placed so that it is spaced to allow access for cleaning along the sides, behind, under and above, or sealed to adjoining equipment and walls to prevent food debris or other contamination from collecting in the gaps.
- Non-food contact surfaces of equipment that are exposed to splash, spillage or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, non-absorbent and smooth material.
- Use properly designed display cases and food shields where required.

7. **Complete ventilation schedule.**

- Properly designed and approved ventilation for food service equipment (cooking equipment and hot water sanitizing dish machines) as require by the Fire and Building Departments.
- Mechanical exhaust ventilation must be provided in all restrooms.

8. **Site plan (plot plan)**

- Exterior walking and driving surfaces graded to drain.
- Exterior walking and driving surface constructed of concrete, asphalt or gravel or other materials that been effectively treated to minimize dust, facilitate maintenance and prevent muddy conditions.
- Outdoor dumpster pads constructed of concrete or asphalt and are sloped to drain.

9. **Miscellaneous plan content requirements**

- Designation of adequate facilities for the storage of employees' personal items.
- Designation of adequate facilities for the storage of maintenance and cleaning tools.
- Adequate and properly located laundry facilities if used.
- Describe where raw meats will be processed.
- A signed menu must be submitted.

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