



**UNION COUNTY
HEALTH DEPARTMENT**

**940 LONDON AVENUE, SUITE 1100
MARYSVILLE, OH 43400**

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GUIDELINE FOR A FOOD FACILITY PLAN REVIEW

**A SUCCESSFUL FOOD OPERATION HAS A CLEAN AND
WELL-MAINTAINED FACILITY WITH A GOOD FLOW OF FOOD
AND WELL-TRAINED EMPLOYEES**

EQUIPMENT INSTALLATION REQUIREMENTS

The main goals of installing equipment are to allow for easy cleaning and to eliminate hiding and breeding places for pests.

Floor-mounted equipment that is not easily movable shall be:

1. Sealed to the floor with a nontoxic sealant; OR
2. Installed on a raised platform of concrete or other smooth masonry in a way that meets all of the requirements for sealing or floor clearance, OR
3. Elevated on legs to provide at least a six-inch clearance.

Counter-top equipment that is not easily movable shall be:

1. Sealed to the table or countertop with a nontoxic food grade sealant; OR
2. Elevated on legs that provide at least a four-inch clearance between the table or counter and the equipment.

Easily movable equipment means:

1. Portable, weighing thirty pounds (fourteen kilograms) or less,
2. Mounted on wheels, castors, or gliders; OR
3. The equipment has no utility connection, has a utility connection line that disconnects quickly, or has a flexible utility connection line of sufficient length to allow the equipment to be moved for cleaning of equipment and adjacent areas.

Please note that unless sufficient space is provided for easy cleaning between, behind, and above fixed equipment, then the equipment shall be sealed to the adjoining equipment or adjacent walls or ceilings.

Ohio Department of Health's recommendations for sufficient space are as follows:

Length	Distance from wall or other equipment when both ends are open	Distance from wall or other equipment when one end is open
0-24 inches	8	8
25-48 inches	10	10
49-72 inches	12	12
73-96 inches	14	14
97-120 inches	16	16
121 inches or greater	18	18

REQUIREMENTS FOR EQUIPMENT

All new and extensively remodeled food service operations shall be equipped with the following:

1. **Handwashing sinks** shall be installed in all food preparation areas and dishwashing areas, and in or immediately adjacent to all bathroom facilities.
2. A **three-compartment sink** will drain boards on each end and a grease interceptor, shall be installed to sanitized equipment and utensils. According to the Ohio Plumbing Code, all grease interceptors are to be installed outside the operation, unless impractical. Please note that is **PROHIBITED** to install a garbage disposal in a three-compartment sink. A dishwasher can be installed in addition to a three compartment sink. Dishwashers must have either a visible or audible alarm to indicated low detergent and/or sanitizer. If the dishwasher does not have pre-wash cycle, then a pre-wash sink shall be installed in order to scrape or soak utensils.
3. A **food preparation sink** with an indirect drain connection to the soil or waste system. It is **PROHIBITED** to install a garbage disposal in a food preparation sink.
4. **Utility or curbed mop sink** with properly trapped and vented floor drain.

REQUIREMENTS FOR FOOD PLANS

All food service operations/establishment plans and specifications shall be legible, drawn reasonably to scale, and shall include the following:

1. The type of operation proposed (i.e., food service operation or retail food establishment)
2. Foods to be prepared and served (i.e., a sample menu)
3. A floor plan that shows the general layout of fixtures and other equipment.
4. All portions of the premises in which the food operation are to be conducted.
5. The total area to be used for the operation.
6. Building materials and surface finishes to be used (i.e., floors, walls, and ceiling materials).
7. An equipment list with manufacturers and model numbers. Please note only **COMMERCIAL GRADE** equipment approved by an acceptable agency shall be installed in food preparation areas.
8. Location, number, and type of plumbing fixtures, including all water supply facilities.
9. Lighting, both natural and artificial, with food candles indicated for critical surfaces (i.e., food preparation surfaces and equipment or utensil washing areas)
10. Size and type (i.e., electric or gas) of hot water heater.
11. **Plan review fee – Call for current prices.**

Approval shall also be obtained from the following agencies:

Agency	Location	Contact	Telephone
Plumbing	Union County	Dan Teets	(937) 645-3018
Building	Union County	Union County	(937) 645-3018
Zoning	City of Marysville	Ron Todd	(937) 645-7359
	Union County	Appropriate Township or Zoning Inspector	
Local Fire Authority	Union County	Appropriate City or Township Fire Station	
Ohio EPA, Sewage	Union County	Mike Sapp	(800) 686-2380
Ohio EPA, Water	Union County	Mark Boden	(800) 686-2330
Division of Liquor Control, if applicable	Union County	Diane Gifford	(937) 537-0481