FOOD PLAN REVIEW GUIDELINES
Please refer to Chapter 24 Sanitation in Retail Food Establishment & Food and Beverage Vending Machines (N.J.A.C. 8:24)
(Effective date: January 2, 2007)

Name of Facility
Address of Facility/Store
Block & Lot

Name of Corporation or Owner
Address of Corporation or Owner
Phone # for Contact

General Layout and Design:

1) Attach proposed menu (may require a HACCP food handling plan)
2) 3 bay sink with air drying facility or commercial grade dishwasher
3) handwashing sink in prep area(s) (convenient)
4) restroom (outside prep area, if possible)
5) locate refrigeration in cooking area (with thermometers in each)
6) hood over cooking area (check with fire inspector)
7) convenient prep tables (describe surface)
8) description of floors, walls, ceilings & closed wall/floor juncture (molding)
9) Description of equipment (specs if possible) commercial grade (easily washable, etc.), description of work surfaces (hardwood, Formica, etc.)
10) Description of lighting with protective covers
11) Drains in floor in heavy prep/dishwasher area (near, not in walk in box)
12) Plumbing – indirect connection at food prep/3 bay sinks/ice machine (check with plumbing inspector regarding grease trap)
13) Possibly need food prep sink (depend on extent of operation/menu)
14) Require slop sink or curbed drain for waste water disposal
15) Public sewer/septic – if septic, need engineer letter
16) Public water/well water – if well, may qualify as Public Non-Community Water supply, analysis required

STIPS: Require pre-operational Inspection – 48 hour notice (OCHD 732-341-9700)

NOTE – If you are submitting plans:
Submit 2 copies of each page
Label all parts of drawing, use key if necessary, and then describe items
On separate page/area
Use a straight edge (ruler) in your drawings