



OCEAN COUNTY HEALTH DEPARTMENT

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www.ochd.org

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