



Permanent Fixed Location Food Establishment Plan Review

CHECKLIST

The following are REQUIRED to complete your review:

- A. \$100 application fee
- B. A brief written description of the scope of work and what changes/construction will occur.
- C. Proposed menu & food handling procedures - Breakfast/Lunch/Dinner (including seasonal, off-site catering, and banquet menus).
- D. Drawings/schedules (please note that not all may be required based on scope of work):
 - 1. Site plan: showing location of business in building, location of building on site (including alleys and streets), and location of any outside equipment (dumpsters, grease interceptor, well, septic system, etc.).
 - 2. Floor plan: show location of equipment, plumbing, and location of ventilation hood. (Minimum 1/4 inch scale for architectural renderings). Please identify any garage doors and outer openings.
 - 3. Plumbing plan: show location of floor sinks and floor drains, restrooms, toilets, urinals, and all hand washing sinks, grease trap, grease/solids interceptor (if required by the local building, water, or sanitation authority) hose bibs and hose reels, laundry facilities etc.
 - 4. Electrical Plan: show locations and specifications of lights.
- E. Equipment Specifications: Sheets must include make and model numbers and all equipment must be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Please note: If a specification sheet lists more than one piece of equipment, identify the specific equipment to be used.
- F. Food Protection Manager Certification: Provide manager certification documentation (if applicable).
- G. Vomiting & Diarrheal Event Clean-Up Procedures. Submit plan describing how vomiting and diarrheal events will be cleaned within the establishment.
- H. Employee Illness policy. Written procedures are not required. Information regarding exclusions and restrictions are provided. Please keep pages 12-26 of this packet to review with your employees.
- I. Completed Plan Review Packet (Attached)



Minimum Commercial Kitchen Requirements

Montezuma County and the State of Colorado uses the 2017 FDA Food Code (<https://www.fda.gov/food/fda-food-code/food-code-2017>) in Colorado and chapters 4, 5, and 6 cover a majority of the information pertaining to designing a kitchen. Chapter 4 begins on page 143.

In general, minimum facility requirements include the following:

- 3-compartment sink with drain board. (Or an industrial dishwasher. I generally ask that folks install both. If you opt for a dishwasher without the three basins sink and the dishwasher goes down, the facility will have to close)
- 1-hand sink.
- 1-mop sink/cleaning sink with backflow prevention or indirect plumbing connection (this would pertain to a produce sink as well)
- 1-produce/prep sink (Recommended but not required).
- Appropriate waste disposal/septic system
- Clean, smooth, washable surfaces
- Hot water tank capable of supplying hot water to all sinks and dishwashers
- Toilet within close proximity with appropriate hand washing
- A type 2 hood is required for all kitchens producing grease vapors
- 1-grease trap rated for the size of your kitchen and installed per plumbing code

You will need to talk with your municipalities fire marshal and building inspector to correctly install appropriate grease hoods, fire suppression, grease traps and other modifications for your building. If you live outside of one of the municipalities (in the county) you may still wish to consult with the fire marshal or building inspector nearest your location to ensure you are still doing your due diligence for safety.

Other requirements for a retail food establishment include a [food manager certificate](#) for full service restaurants and you will also need a CO Sales Tax License: <https://www.colorado.gov/revenueonline/>.

Additional information on operating a food establishment can be found at <https://cdphe.colorado.gov/food-safety-and-licensing>. Or by reading the Colorado Retail Food Establishment Rules and Requirements.

A plan review will need to be turned in for the type of business you are wishing to operate:

- [Permanent Fixed Location](#) (traditional restaurant or “brick and mortar”).
- [Mobile truck, trailer, or cart](#)

***Please note: Montezuma County and the State of Colorado does not typically issue a license for any “tent and table” operations. However, if you are looking to operate as such for a temporary event or fundraiser please fill out the [Temporary Food Vendor Application](#).



RETAIL FOOD ESTABLISHMENT REVIEW APPLICATION

This form will be used by the Health Department for various review fees for retail food establishments as provided in statute 25-4-1601 to 1612, C.R.S.

Colorado Department of Public Health and Environment
 Division of Environmental Health & Sustainability
 ATTN: Plan Review Section
 4300 Cherry Creek Dr. South
 Denver, CO 80246-1530
 Ph: (303) 692-3645

Date: _____
Record # _____
Firm ID # _____
 Do Not Write in This Space
 For Office Use Only

Name of Establishment: _____

Location Address: _____

City: _____ State: _____ Zip: _____ County: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Name of Owner/Manager: _____ Phone: _____

DBA: _____ Email: _____

Type of Ownership (As indicated on your Colorado Business/State Sales Tax Registration)

Individual
 General Partnership
 Limited Partnership
 Limited Liability Company
 Limited Liability Partnership
 Limited Liability Limited Partnership
 Corporation
 "S" Corporation
 Association
 Estate
 Government
 Joint Venture
 Trust
 Non-profit 501(c)(3) (please enclose copy of IRS letter of exemption)
 Other Non-profit

NOTICE TO APPLICANT: The type of review requested and associated application fee required is indicated in Section A below. If an application fee is required, please make check payable to the Colorado Department of Public Health & Environment and mail the completed application and check to the address above. Fees for the actual review are explained on the next page.

Name & Title of Applicant (Please Print): _____ Signature of Applicant _____

SECTION A – THIS SECTION TO BE COMPLETED BY INSPECTOR		
REVIEW TYPE	APPLICATION FEE	REVIEW FEE (NOT TO EXCEED)
<input type="checkbox"/> Plan Review (PR)	\$100.00	\$580.00
<input type="checkbox"/> Equipment Product Review (ER)	\$100.00	\$500.00
<input type="checkbox"/> HACCP Plan Review/Written (HW)	Not Required	\$100.00
<input type="checkbox"/> HACCP Plan Review/Operational (HO)	Not required	\$400.00
<input type="checkbox"/> Services Requested – Real Estate Review (RE)	\$75.00	Cost of Actual Time Spent
<input type="checkbox"/> Special Event (SE)	Not Required	Not Required
<input type="checkbox"/> Special Service (SS) _____	Not Required	Not Required
<input type="checkbox"/> Fee Exempt (EX) _____	Not Required	Not Required

Comments: _____

Application Date:

Date construction is to start:
date.

Date of planned opening:

Indicate number of seats in
each area: Indoor:

Outdoor:

Choose one:

Newly Constructed

Extensively Remodeled
(currently licensed)

Conversion of an
existing structure

Plan Review Form	
Establishment Information	
Name of Establishment:	Phone:
Street Address:	Fax:
City/State/Zip:	Website:
Mailing Address	Email:
Mailing City/State/Zip	
Business/Ownership Information (proprietary rights per C.R.S. 25-1605)	
Individual or Corporate Name:	Phone:
Mailing Address:	Cell:
City:	Fax:
State/Zip:	Email:
Contact Information- During Plan Review Process	
Name of Primary Contact:	Phone:
Street Address:	Cell:
City:	Fax:
State/Zip:	Email:
Name of Architect:	Phone:
Street Address:	Cell:
City:	Fax:
State/Zip:	Email:
Name of Contractor:	Phone:
Street Address:	Cell:
City:	Fax:
State/Zip:	Email:

Send License/Renewals to:

Business Owner
Mailing Address

Establishment
Site Address

Establishment
Mailing Address

Type of Retail Food Establishment (check all that apply)

Full Service Restaurant	Bar
Fast Food	Coffee Shop
Market (Grocery)	School Food Program
Deli	Catering Operation
Fish Market	Concession
Meat Market	Manufacturer with Retail Sales
Convenience Store	Other:

Days and Hours of Operation Insert hours in the following format: 8am to 8pm	
Days:	
Hours:	
Seasonal: Yes No Months of operations:	
Projected maximum number of meals to be served.	
Number of meals per week:	

Have plans for this establishment been submitted to the local building department? Yes No

If yes, name of local building department:

FINISH SCHEDULE

INSTRUCTIONS: Indicate which materials (quarry tile, stainless steel, fiberglass reinforced panels (RFP), ceramic tile 4" plastic coved molding, sealed concrete, painted drywall, vinyl coated ceiling tiles (VCT) acoustical ceiling tiles (ACT), etc.). Indicate Not Applicable (NA) as appropriate.

ROOM/AREA	FLOOR	FLOOR WALL Junctures	WALLS	CEILING
Food Preparation				
Dry Food Storage				
Warewashing Area				
Walk-in Refrigerators and Freezers				
Service Sink/Mop Sink				
Refuse Area				
Toilet Rooms and Dressing Rooms				
Other: Indicate				

Identify the finishes of cabinets, countertops, and shelving:

Plumbing Fixtures

Complete table below for all food related plumbing fixtures:

ID# on Drawings/Plan	Fixture or Equipment	# of Fixtures
	Hand Sinks	
	Dish Machines	
	Garbage Disposals	
	3-Compartment warewashing sinks	
	Food Preparation Sinks	
	Hose Bibs	
	Ice Bins/Machines	
	Beverage Machines	
	Mop/Utility Sink	
	Chemical Dispensing Units	
	Dump Sink	
	Other:	
	Other:	
	Other:	

Note:

- Approved backflow protection must be supplied on all fixtures and equipment with submerged inlets.
- Vacuum breakers must be installed on water inlet lines for dishwashing machines, garbage disposals, and hose bibs.
- Carbonated beverage machines require an ASSE 1022 dual check valve with a minimum 100 mesh screen and may require a drain.
- Continuous pressure backflow protection devices must be installed on water lines where a valve or shut off is located between the backflow device and the inlet to the fixture/equipment, such as hose reels and pitcher rinsers.
- Indirect drainage is required for all warewashing (3-compartment and dish machines) food preparation sinks, ice bins/machines, beverage machines, and walk-in refrigeration units.
- Items may not drain into buckets.

Plumbing - Sink Sizes

Manual Warewashing Information: All food establishments that prepare or package food must have facilities for cleaning and sanitizing food contact surfaces. Cleaning facilities can be either three-compartment sinks or mechanical dish machines. **Please note: You must have an alternative wash/rinse/sanitize procedure should your mechanical system fail.**

Include the size of each compartment (*length x width x depth*) of the warewashing sinks, soiled and clean drainboard lengths, and if a pre-rinse spray hose will be installed for each warewashing area, including bars.

Manual Warewashing Information				
ID# on Plans	Length (inches) of soiled drainboard	Dimensions (inches) of Sink Compartments (LxWxD)	Length (inches) of Clean Drainboard	Pre-Rinse Sprayer Yes/No
		x x		
		x x		
		x x		

Note: Warewashing sinks must be large enough to accommodate the largest piece of equipment or utensils used.

Mechanical Warewashing Information, if a machine is provided:

Provide make and model numbers and attach specification sheets for each warewashing machine. Please indicate if the machine is heat or chemical sanitizing. Indicate soiled and clean drainboard length, whether or not a pre-rinse spray hose will be used, utensil soak sink dimensions and water usage in gallons per hour (GPH).

If heat sanitizing on a dish machine, is a separate booster heater provided? **YES** **NO**
 If yes, complete Table 3 on next page.

Mechanical Warewashing Information						
Make	Model#	Select one: Heat/Chemical Sanitizing	Drainboard Length (inches)	Pre-rinse Yes/No	Utensil Soak Sink Dimensions (inches) (LxWxD)	Water Usage (GPH)
					x x	
					x x	

Water Heater Information

Provide the following water heater information in Tables 1, 2, and 3 as applicable. Attach specification sheets.

Note: If more than one water heater is to be installed, please indicate which plumbing fixtures each heater or system will service.

Table 1

Standard Tank Type Heater		
Make	Model#	kW/BTU Rating

Table 2

Instantaneous/Tankless Systems (Gallons Per Minute, GPM, indicate which required degree rise will be used in the flow rate column)				
Make	Model#	BTU Rating	Flow Rate (GPM) at 80 °F or 100 °F rise	Storage Tank Capacity (Gallons), if applicable

NOTE: Alternative information may be needed. For instantaneous/tankless systems approval of system may require further review.

Table 3 (if applicable)

Booster Heater Information- Dish Machine			
Make	Model#	kW/BTU Rating	Distance from Machine (feet)

Water Supply and Sewage

Water Supply

Select the type of water supply system that services the establishment

Community/Public- Name of district:

Non-Community- Public Water System ID Number (PWSID):

Private - ** If the retail food establishment does not meet the definition of a public water system in accordance with the *Colorado Primary Drinking Water Regulations* additional monitoring and sampling is required. For more information about the *Colorado Primary Drinking Water Regulations* please visit:

<https://www.colorado.gov/pacific/cdphe/water-quality-control-commission-regulations>

a. Submit a copy of the most recent water sample test results and a piping diagram of the disinfection system. Include size of holding tank(s), pressure tank(s), make and model number of treatment system, etc.

Private Drinking Water Supply Information

Private System Type: Well Surface water influence

Depth (feet)	
Method of Disinfection	
Filtration (if applicable)	

Sewage Disposal

Select the type of sewage disposal system that services the establishment.

Municipal/Public - Name of district:

On-site Waste Water Treatment System - Indicate location on site plan and attach a copy of the permits for the system.

Food Handling Procedures

If Standard Operating Procedures (SOP's) are available please submit with plans.

Procedures	Yes	No
Will foods be held cold?		
Will foods be held hot?		
Will produce be washed?		
Will foods be cooled after cooking?		
Will foods be reheated after cooling?		
Will frozen foods be thawed?		
Will foods (raw meats, for example) be cooked?		
Will raw or undercooked animal foods be served? (sushi, breakfast eggs, or cooked-to-order meat, etc.)		
Will foods be sold to other retail food establishments?		
Will catering be conducted?		
Will you have a salad bar or buffet?		
Will bulk food items (candy, trail mix, etc.) be sold to the public?		

Food Handling Procedure Descriptions

Complete Applicable Sections

A. List the foods that will require rapid cooling (examples: rice, green chili, soup, etc.):

In addition, describe what methods will be used in your facility to rapidly cool cooked food. Check only those that apply in your establishment.

- | | | |
|-------------------------|----------------|---------------------------------------|
| Under refrigeration | Ice water bath | Adding ice as an ingredient |
| Rapid cooling equipment | Shallow pans | Separating food into smaller portions |
| Other | | |

B. Describe what methods will be used in your facility to rapidly reheat cooled foods/leftovers.

List the equipment that will be used for reheating: Under refrigeration
 As part of cooking process

Stove Microwave Other:

C. Describe how frozen foods will be thawed.

- | | | |
|------------------------------|---------------------|----------------|
| Under refrigeration | Under running water | In a microwave |
| As part of a cooking process | CH\Yf: | |

D. Describe where personal items will be stored.

E. Describe where chemicals used for operation will be stored.

F. How will bare hand contact with ready-to-eat foods be prevented during preparation?

Gloves Utensils Deli Tissue Other:

G. Food will primarily be served on:

Multi-use Tableware Single-service Tableware Both

Variance Requirement

If your operation includes any of the following specialized processing methods, you must obtain variance from the Colorado Department of Public Health & Environment:

(Check all boxes that apply)

- A. Smoking food as a method of preservation rather than as a method of flavor enhancement
- B. Curing food
- C. Using food additives or adding components such as vinegar:
 - a. As a method of food preservation rather than as a method of flavor enhancement, or
 - b. To render the food so that it is not time/temperature control of safety food
- D. Packaging TCS Food using a reduced oxygen environment
- E. Operating a molluscan shellfish life support system display tank
- F. Custom processing of animals that are for personal use as food
- G. Sprouting seeds or beans

HACCP Requirement

If your operation includes any of the following procedures you will need a HACCP plan that meets the requirements of 3-502.12 and a designated work area accessible only to responsible trained personnel.

(Check all boxes that apply to your operation)

- H. Vacuum Packaging
- I. Sous Vide
- J. Cook·Chill

The following pages are provided as guidance and a template for an employee illness policy. Adopting the following procedures at your establishment will help you provide a safe and healthy work environment for your employees.

If you would like a copy of these documents in another language please visit:

<https://www.fda.gov/food/guidanceregulation/retailfoodprotection/industryandregulatoryassistanceandtrainingresources/ucm113827.htm#forms>



Form 1-B Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi, *Shigella* spp., or Shiga Toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

I agree to report to the person in charge:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (*Salmonella* Typhi), shigellosis (*Shigella* spp. infection), *Escherichia coli* O157:H7 or other STEC infection, nontyphoidal *Salmonella* or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.
2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the Food Code and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Conditional Employee Name (please print) _____

Signature of Conditional Employee _____ Date _____

Food Employee Name (please print) _____

Signature of Food Employee _____ Date _____

Signature of Permit Holder or Representative _____ Date _____