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PLAN REVIEW REQUIREMENTS

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SOUTH CAROLINA DEPARTMENT OF HEALTH AND ENVIRONMENTAL CONTROL
REGULATION 61-25, RETAIL FOOD ESTABLISHMENTS, RECOMMENDS THE
SUBMISSION OF PLANS FOR ANY NEW ESTABLISHMENT OR THE REMODELING OF
ANY EXISTING BUILDING.

Review and approval of a set of plans by the Plan Review Section requires:

1. Name and address of person(s) to whom correspondence should be addressed.
2. Phone number, fax number & e-mail address (if available) of the contact person is requested should additional information be needed.
3. Name and complete address of establishment (provide physical location if different).
4. **One complete set of plans and specifications** — submitted to the Plan Review Office.
This set will be forwarded to the appropriate Food Supervisor upon approval.

Include a plan-view scaled drawing or a dimensional sketch to approximate scale (1/4" or larger). Show the location of all food service equipment with each piece of equipment numbered to correspond with the equipment list. Figure 1 is a model layout with an accompanying equipment list and finish schedule which illustrates a procedure for submitting plans.

5. **Include a copy of the menu.** Type and variety of foods will determine the type and variety of food preparation and service equipment needed.

Figure 2
Typical Interior Mop Service Basin

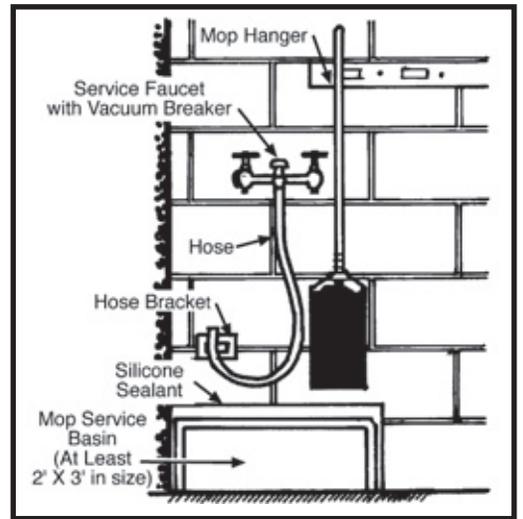
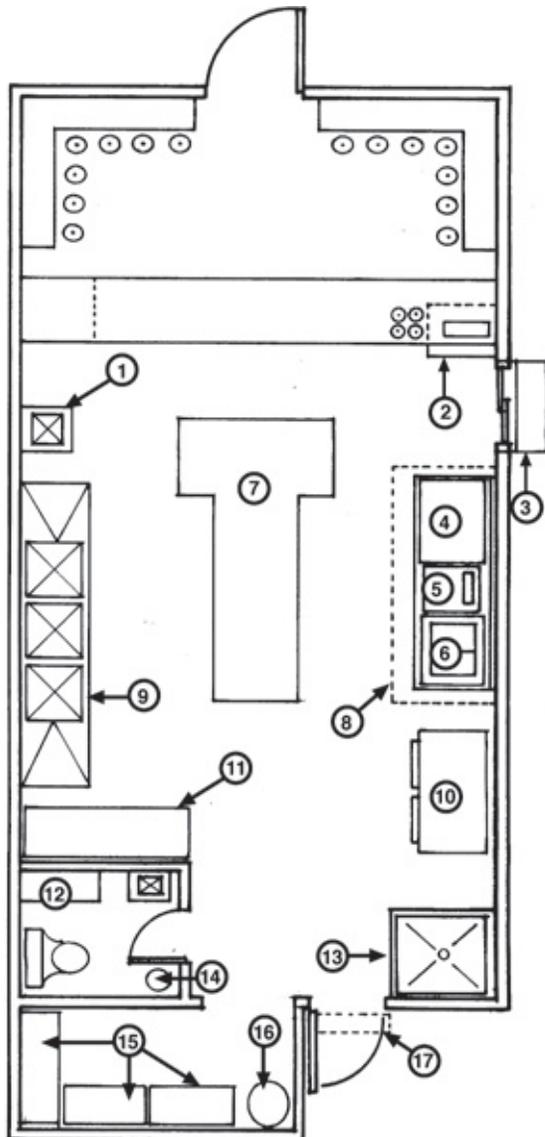


Figure 1
(1/4" scale, reduced)



Please submit plans to:

South Carolina Department of Health and Environmental Control
Bureau of Environmental Health
Division of Food Protection
2600 Bull Street
Columbia SC 29201-1708

Telephone: (803) 896-0640
Fax: (803) 896-0645

Typical Equipment List

1. Hand lavatory with soap and towel dispenser
2. Crystal Tips BR-100 Ice Maker with Beverage Dispenser on counter with an indirect drain
3. Mars W-25 Service Window Air Curtain
4. Star Electric Griddle 156-36
5. Star Sta-Rite 14HL Food Warmer
6. Star Twin Pot 520-TE Deep Fryer
7. Make-up table
8. 10' x 4' Exhaust Hood-NFPA-96 Constructed w/ Make-up Air Exhaust-4000 cfms @ 3/4" S.P., Jenn Fan Model 245NBRT Supply-2800 cfms @ 3/8" S.P., Jenn Fan Model 185BCFS
9. 3-compartment sink with two 24" drainboards
10. Beverage-Air ER/EF-48 reach-in refrigerator with casters
11. Metro Erecta shelving 1860HC
12. Employee lockers
13. Fiat Model TSB-500 mop service basin
14. Covered waste container
15. Metro Erecta dry storage shelving
16. State SSB-66-1ART electric water heater
17. Mars NVH-48 Service Entry Door Air Curtain

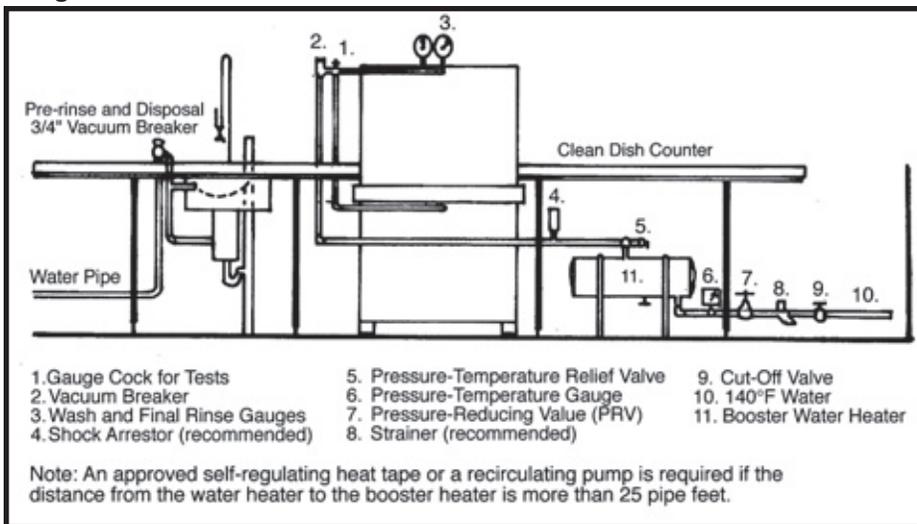
Finish Schedule

	Floors	Walls	Ceiling
Kitchen	vinyl tile	FRP	sheetrock painted
Dining	vinyl tile	marlite	sheetrock painted
Toilet	vinyl tile	FRP	sheetrock painted

Menu: Submit a copy of the proposed menu.

6. Schedules and Drawings to be furnished:
 - A. **Equipment** include make and model numbers of all food service equipment.
 - B. **Finish** include all floors, walls and ceilings of each room. Examples of acceptable materials:
 1. **Floors:** sealed concrete, vinyl tile, ceramic tile, quarry tile, epoxy resin, terrazzo, etc. Square vinyl tile floor covering is not recommended under any type of dishwasher.
 2. **Walls:** sheetrock with washable paint, laminated plastics such as marlite and formica, concrete block with block filler and washable paint, ceramic tile, FRP panels, etc.
 3. **Ceilings:** sheetrock with washable paint, laminated plastics, suspended acoustical tile products, etc.
 - C. **Ventilation** include make and model number of hoods, size and location of all exhaust fans, make-up air units, engineering data and specifications, and rest room exhaust fans.
 - D. **Plumbing** include location of floor drains, floor sinks, water supply and drain lines. Assure that plumbing will be installed according to the Standard Plumbing Code. Furnish a grease trap approved by the local health authority (preferably installed on the exterior of the building) if a septic tank sewerage disposal system is used.
 - E. **Lighting** a minimum of 20 foot-candles of light shall be provided on all working surfaces in food preparation areas, meat-cutting rooms, equipment and utensil washing areas, at handwashing lavatories and in toilet rooms. At least 10 foot-candles of light 30 inches above the floor shall be provided in walk-in coolers and freezers, dry storage areas and in all other areas including dining areas during cleaning operations. Light bulbs shall be shielded, coated or otherwise shatterproof in areas where food, utensils and equipment could be affected by falling glass.
 - F. **Shop Drawings** include any drawings and specifications of fabricated equipment such as exhaust hood systems, serving lines and salad bars.
7. State source of water supply and method of sewage disposal.

Figure 3



Gas and Electric Hot Water Recovery Rates
 Each 1000 BTU input will raise .84 gallons of water 100°F.
 Each 1000 watts (1kW) will raise 4.1 gallons of water 100°F.

Hot Water Sizing Requirements

Water heaters shall provide a 140°F supply to all fixtures; except lavatories shall be supplied with at least 110°F water.

Fixture	Gallons per Hour 140°F (60°C) Water
Vegetable Sink.....	10
1-compartment Utensil Sink	30
3-compartment Utensil Sink (paper service only).....	60
3-compartment Utensil Sink (full service).....	90
Pre-rinse Sink	45
3-compartment Bar Sink.....	30
Lavatory.....	05
Mop Sink or Can Wash Facility	20
Dishwasher (gals/hr Final Rinse x 70%).....	___

8. Provide make and model number of the water heater(s). Water heater size should reflect storage capacity and recovery rate per hour at a 100°F rise. The dishwasher's hot water consumption will be based on 70% of the machine's total gallons per hour final rinse water usage at 20 pounds per square inch (psi).
9. Furnish make and model number of dishwashing machine. A dishwasher without a built-in prewash section must have a manual pre-rinse sink (see Figure 3).
10. All doors opening to the outside and service windows equipped with self-closers or approved air curtains. Rest room doors equipped with self-closers.
11. Back-siphonage protection provided for all applicable equipment, such as disposals, dipperwells, scraping troughs, etc.
12. Use of an approved self-regulating heat tape or a recirculating pump and necessary controls installed on the booster heater's 140°F water line if the water heater is located more than **25 pipe feet** from the booster heater.
13. Sanitization of utensils and equipment in utensil sink by either 170°F water or an approved chemical sanitizer. Specify method.
14. All dishwashers utilizing hot water sanitization equipped with the following (see Figure 3):
 - A. pressure-reducing valve set at 15–25 psi flow pressure on the booster heater's 140°F water supply line.
 - B. pressure-temperature gauge on the 140°F water supply line downstream of the pressure-reducing valve.
 - C. gauge cock properly installed immediately upstream of the final rinse sprayheads.

Note: "Fill and Dump" dishwashers do not require the pressure-reducing valve or pressure gauge, as final rinse is supplied by the machine pump.
15. Each handwashing lavatory shall be equipped to provide water at a temperature of at least 110°F through a combination faucet.
16. Equipment installed using the following methods:
 - A. counter-mounted equipment on 4-inch legs, sealed to counter, or portable.
 - B. floor-mounted equipment on 6-inch legs, on casters, or sealed to the floor.
 - C. equipment not on casters or not portable shall be sealed to adjoining surfaces or spaced to facilitate cleaning.
17. All shelving 6 inches above the floor or enclosed. All wooden shelving painted or sealed to render a smooth, washable, and nonabsorbent surface.
18. Walk-in coolers/freezers equipped with the following:
 - A. minimum of 10 foot-candles of light in all areas measured 30 inches above the floor.
 - B. adequate and approved shelving and racks which allow food to be stored at least 6 inches above the floor.
 - C. approved enclosure between the top of the unit and the ceiling if this distance is 24 inches or less.
19. Three-compartment utensil sink equipped with double drainboards for proper handling of dirty utensils and air-drying of clean utensils.
20. Mop service basin provided with hot and cold water (see Figure 2).
21. Routine washing of raw fruits and raw vegetables will require use of an approved preparation sink.