



## FOOD ESTABLISHMENT FLOORPLAN

Include architectural plans or use an architect scale to draw the floor plan in the space below. Attach extra sheets if needed. For revised floor plans, highlight all proposed changes. Label each item, including:

- All sinks- Hand washing, food preparation, three-compartment, dump, and mop. Indicate which sinks will be indirectly drained by writing "ID" next to them.
- Equipment- Refrigerators, freezers, hot holding, etc. Indicate if it is commercial equipment by writing a "C" next to it.
- Important facility features: Restrooms, bar areas, service areas, storage areas, etc.

**PROPOSED MENU**

Attach a menu or list each menu item in the space below. Put an asterisk ( \* ) next to each menu item to which a consumer advisory will apply. Highlight proposed menu changes (if applicable). Do you intend to:

- Cool food
- Hot hold food
- Perform a special process- Variance and HACCP Plan Applications may be required; fees apply.
- Prep produce
- Prep raw meat