





















**OPERATIONAL INFORMATION continued**

**COOKING:**

1. What type of Temperature measuring device (thermometer) will be used to measure final cooking/reheating temperatures of TCS foods? \_\_\_\_\_  
\_\_\_\_\_
2. Will meat, poultry, eggs, or fish be offered raw or undercooked on the menu? If yes, which items?  
NO  YES  \_\_\_\_\_

**Minimum cooking time and temperatures of product utilizing convection and conduction heating equipment:**

Beef roasts-----	130 ° F (121 min)
Solid seafood pieces -----	145 ° F (15 sec)
Other PHF's -----	145 ° F (15 sec)
Eggs:	
Immediate service -----	145 ° F (15 sec)
Pooled* -----	155 ° F (15 sec)
	(*pasteurized eggs must be served to a highly susceptible population)
Pork -----	145 ° F (15 sec)
Comminuted meats/fish -----	155 ° F (15 sec)
Poultry -----	165 ° F (15 sec)
Reheated for hot holding of cooked and cooled TCS foods--	165 ° F (15 sec)

2. List types of cooking equipment.  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**HOT/COLD HOLDING:**

1. How will hot TCS food be maintained at 135°F (57°C) or above during holding for service? Indicate type and number of hot holding units.  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

2. How will cold TCS food be maintained at 41°F (5°C) or below during holding for service? Indicate type and number of cold holding units.  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Time as a Public Health Control**

Do you plan on holding any food at room temperature (not under temperature control such as sushi rice)?  
yes or no

If so, you will need to submit written procedures for approval. See document for using TPHC.

**OPERATIONAL INFORMATION**

**COOLING:**

Please indicate by checking the appropriate boxes for how TCS foods will be cooled to 41 ° F (5 ° C) within 6 hours (135 ° F to 41 ° F in 6 hours; provided the food reaches from 135°F to 70 ° F in 2 hours). Also, indicate where the cooling will take place.

<b>COOLING METHOD</b>	<b>THICK MEATS</b>	<b>THIN MEATS</b>	<b>THIN SOUPS/ GRAVY</b>	<b>THICK SOUPS/ GRAVY</b>	<b>RICE/ NOODLES</b>
Shallow Pans					
Ice Baths					
Reduce Volume or Size					
Rapid Chill					
Other (describe)					

1. Please describe how the cooling process for TCS food from 135°F to 70°F within 2 hours and 135°F to 41°F within 6 hours will be monitored to ensure that cooling parameters are met. Indicate cooling strategy, and the monitoring procedures (frequency, type of temperature measuring equipment used, written policies/procedures you intend to follow, etc).

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**REHEATING FOR HOLDING:**

1. How will TCS foods that are cooked, cooled, and reheated for hot holding be reheated so that all parts of the food reach a temperature of at least 165 ° F for 15 seconds. Indicate type and number of units used for reheating foods.

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**SAFE PRACTICES:**

1. Please indicate how and when employees will be trained on employee health policy, food safety, and allergens? Method of training and tracking mechanism: \_\_\_\_\_

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2. Which barriers (such as disposable, single-use gloves, utensils, food grade paper, etc.) do you plan to utilize to prevent handling of ready-to-eat foods with bare hands?

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**OPERATIONAL INFORMATION continued**

3. Is there a written policy to exclude or restrict food workers who are sick or have infected cuts and lesions?  
YES  NO  Please describe briefly or attach a copy:

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4. How will cooking equipment, cutting boards, counter tops and other food contact surfaces which cannot be submerged in sinks or put through a dishwasher be sanitized?

Chemical Type: \_\_\_\_\_ Concentration: \_\_\_\_\_ Test Kit: YES  NO

5. Will ingredients for cold ready-to-eat foods such as tuna, mayonnaise and eggs for salads and sandwiches be pre-chilled before being mixed and/or assembled? YES  NO  If not, how will ready-to-eat foods be cooled to 41°F?

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6. Are raw fruits and vegetables served on the menu or ingredients in dishes? YES  NO   
If yes, is a dedicated sink provided for washing raw fruits and vegetables prior to their preparation?  
YES  NO

7. Will the facility be serving food to a highly susceptible population? YES  NO   
If yes, how will the temperature of foods be maintained while being transferred between the kitchen and service area? \_\_\_\_\_

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8. Are there any other locations besides the main kitchen area in which food is planned to be held or stored prior to being served?

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The undersigned hereby applies for a permit to operate a Food Service Establishment pursuant to O.C.G.A. 26-2-371-373 and hereby certifies that he has received a copy of the Rules and Regulations for Food Service, Chapter 511-6-1, Georgia Department of Public Health. Further and if granted a permit by the Health Authority to operate a food service establishment, the undersigned agrees to comply with all provisions contained with the Rules and Regulations of Chapter 511-6-1.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Print Name: \_\_\_\_\_ Title: \_\_\_\_\_

(State Whether Business Owner or Authorized Agent)

**NOTE: ANY CHANGES IN THE EXISTING FOOD SERVICE ESTABLISHMENT FACILITY WILL REQUIRE THE OWNER OR AGENT TO CONTACT THE LOCAL HEALTH AUTHORITY. IT IS ILLEGAL FOR FOOD SERVICE ESTABLISHMENTS TO BEGIN OPERATION TO SERVE FOOD TO THE PUBLIC WITHOUT FIRST OBTAINING A VALID FOOD SERVICE PERMIT FROM THE LOCAL HEALTH AUTHORITY.**

**PLAN REVIEW INFORMATION**

**A. FINISH SCHEDULE**

Applicant must indicate which materials (quarry tile, stainless steel, 4" plastic coved molding, etc.) will be used in the following areas.

	<b>FLOOR</b>	<b>COVING</b>	<b>WALLS</b>	<b>CEILING</b>
<b>Kitchen</b>				
<b>Bar</b>				
<b>Food Storage</b>				
<b>Other Storage</b>				
<b>Toilet Rooms</b>				
<b>Dressing Rooms</b>				
<b>Garbage &amp; Refuse Storage</b>				
<b>Mop Service Basin Area</b>				
<b>Warewashing Area</b>				
<b>Walk-in Refrigerators</b>				

**PLAN REVIEW INFORMATION**

**B. INSECT AND RODENT CONTROL**

*APPLICANT: Please check appropriate boxes.*

	<b>YES</b>	<b>NO</b>	<b>NA</b>
1. Will all outside doors be self-closing and rodent proof ?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Are screen doors provided on all entrances left open to the outside?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Do all openable windows have a minimum #16 mesh screening?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Is the placement of electrocution devices identified on the plan?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Will all pipes & electrical conduit chases be sealed; ventilation systems exhaust and intakes protected?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Is area around building clear of unnecessary brush, litter, boxes and other harborage?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Will air curtains be used? If yes, where? _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**C. GARBAGE AND REFUSE**

	<b>YES</b>	<b>NO</b>	<b>NA</b>
<b><u>Inside</u></b>			
8. Do all containers have lids?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Will refuse be stored inside? If so, where? _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Is there an area designated for garbage can or floor mat cleaning?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

PLAN REVIEW INFORMATION

YES NO NA

Outside

11. Will a dumpster be used?  
Number \_\_\_\_\_ Size \_\_\_\_\_  
Frequency of pickup \_\_\_\_\_  
Contractor \_\_\_\_\_

12. Will a compactor be used?  
Number \_\_\_\_\_ Size \_\_\_\_\_  
Frequency of pick up \_\_\_\_\_  
Contractor \_\_\_\_\_

13. Will garbage cans be stored outside?

14. Describe surface and location where dumpster/compactor/garbage cans are to be stored

\_\_\_\_\_

\_\_\_\_\_

15. Describe location of grease storage receptacle \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

16. Is there an area to store recycled containers?  
Describe \_\_\_\_\_

\_\_\_\_\_

Indicate what materials are required to be recycled;

- Glass       Metal       Paper  
 Cardboard       Plastic

17. Is there any area to store returnable damaged goods?

**PLAN REVIEW INFORMATION**

**D. PLUMBING CONNECTIONS** (Write NA if not applicable)

	AIR GAP	AIR BREAK	*INTERAL TRAP	*P TRAP	VACUUM BREAKER	CONDENSATE PUMP
18. Toilet						
19. Urinals						
20. Dishwasher						
21. Garbage Grinder						
22. Ice Machines						
23. Ice storage bin						
24. Sinks						
a. Mop sink						
b. Janitor sink						
c. Handwash sink						
d. 3 Compartment sink						
e. 2 Compartment sink						
f. 1 Compartment sink						
g. Water Station						
25. Steam Tables						
26. Dipper Wells						
27. Refrigeration condensate/drain lines						
28. Hose connection						
29. Potato peeler						
30. Beverage Dispenser w/carbonator						
31. Other _____						

\* **TRAP**: A fitting or device which provides a liquid seal to prevent the emission of sewer gases without materially affecting the flow of sewage or waste water through it. An integral trap is one that is built directly into the fixture, e.g., a toilet fixture. A "P" trap is a fixture trap that provides a liquid seal in the shape of the letter "P". Full "S" traps are prohibited.



**PLAN REVIEW INFORMATION**

32. Are floor drains provided & easily cleanable, if so, indicate location: \_\_\_\_\_  
\_\_\_\_\_

**E. WATER SUPPLY**

35. Is ice made on premises  or purchased commercially?

If made on premise, are specifications for the ice machine provided? YES  NO

Describe location and method for ice scoop storage: \_\_\_\_\_

Provide location of ice maker or bagging operation \_\_\_\_\_

36. What is the capacity of the hot water generator? \_\_\_\_\_

37. Is the hot water generator sufficient for the needs of the establishment? YES  NO   
Please provide the Water Heater:

Make \_\_\_\_\_ Model \_\_\_\_\_ Storage Capacity \_\_\_\_\_  
BTU or KW \_\_\_\_\_

38. Is there a water treatment device? YES  NO

If yes, how will the device be inspected & serviced? \_\_\_\_\_  
\_\_\_\_\_

39. How are backflow prevention devices inspected & serviced? \_\_\_\_\_  
\_\_\_\_\_

**F. SEWAGE DISPOSAL**

40. Is building connected to a municipal sewer? YES  NO

41. If no, is private disposal system approved? YES  NO  PENDING   
Please attach copy of written approval and/or permit.

42. Are grease traps provided? YES  NO   
If so, where? \_\_\_\_\_

Provide schedule for cleaning & maintenance \_\_\_\_\_

**PLAN REVIEW INFORMATION**

**G. DRESSING ROOMS**

43. Are dressing rooms provided? YES  NO

44. Describe storage facilities for employees' personal belongings (i.e., purse, coats, boots, umbrellas, etc.)

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**GENERAL**

45. Are insecticides/rodenticides stored separately from cleaning & sanitizing agents?

YES  NO

Indicate location: \_\_\_\_\_

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46. Are all toxics for use on the premise or for retail sale (this includes personal medications), stored away from food preparation and storage areas? YES  NO

47. Are all containers of toxics including sanitizing spray bottles clearly labeled? YES  NO

48. Will linens be laundered on site? YES  NO

If yes, what will be laundered and where? \_\_\_\_\_

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If no, how will linens be cleaned? \_\_\_\_\_

49. Is a laundry dryer available? YES  NO

50. Location of clean linen storage:

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51. Location of dirty linen storage: \_\_\_\_\_

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52. Are containers constructed of safe materials to store bulk food products? YES  NO

Indicate type:

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**PLAN REVIEW INFORMATION**

53. Indicate all areas where exhaust hoods are installed:

LOCATION	FILTERS &/OR EXTRACTION DEVICES	SQUARE FEET	FIRE PROTECTION	AIR CAPACITY CFM	AIR MAKEUP CFM

54. How is each listed ventilation hood system cleaned?

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**I. SINKS**

55. Is a mop sink present? YES  NO

If no, please describe facility for cleaning of mops and other equipment:

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56. If the menu dictates, is a food preparation sink separate from a dedicated raw fruit and vegetable sink present? YES  NO

**J. DISHWASHING FACILITIES**

57. Will a dishwasher be used for warewashing in addition to the required three compartment sink?  
YES  NO

58. Dishwasher Type of sanitization used (if applicable):

Hot water (temp. provided) \_\_\_\_\_ Booster heater \_\_\_\_\_ Chemical type \_\_\_\_\_

Is ventilation provided? YES  NO

59. Do all dish machines have templates with operating instructions? YES  NO

60. Do all dish machines have temperature/pressure gauges as required that are accurately working?  
YES  NO

**PLAN REVIEW INFORMATION**

61. Does the largest pot and pan fit into each compartment of the pot sink? YES  NO   
If no, what is the procedure for manual cleaning and sanitizing? \_\_\_\_\_  
\_\_\_\_\_

62. Are there drain boards on both ends of the pot sink? YES  NO

63. What type of sanitizer is used? Chlorine Quaternary ammonium Other \_\_\_\_\_

64. Are test papers and/or kits available for checking sanitizer concentration? YES  NO

**K. HANDWASHING/TOILET FACILITIES**

65. Is there a hand washing sink in each food preparation and warewashing area? YES  NO

66. Do all hand washing sinks, including those in the restrooms, have a mixing valve or combination faucet?  
YES  NO

67. Do self-closing metering faucets provide a flow of water for at least 15 seconds without the need to  
reactivate the faucet? YES  NO

68. Is hand soap available at all hand washing sinks? YES  NO

70. Are hand drying facilities (paper towels, blowers) available at all handwash sinks? YES  NO

71. Are covered waste receptacles available in each restroom? YES  NO

72. Is hot and cold running water under pressure available at each hand washing sink? YES  NO

73. Are all toilet room doors self-closing? YES  NO

**L. EMERGENCY ACTION PLAN**

74. If at any time your operation experiences an electrical or water interruption, do you have an Emergency  
Action Plan (EAP)? YES  NO

...If your answer is YES, please ATTACH plan to this application along with all other documents requested.  
If your answer is NO, please EXPLAIN your operation's alternative to an EAP (such as, a *temporary  
closure*). **\*Note:** Information provided in this blank is for informational purposes ONLY. Providing an alternative to an EAP is not an  
approval for such activity from Georgia Department of Public Health. It is recommended to discuss any alternatives with your local EHS  
for verification of whether your operation is in compliance with Chapter 511-6-1.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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**STATEMENT:** I hereby certify that the above information is correct, and I fully understand that any deviation from the above information and approved food service plans and specifications without prior permission from the local health authority may nullify this approval. Approval of these plans and specifications by the local health authority DOES NOT indicate compliance with any other code, law or regulation that may be required – federal, state, or local. It DOES NOT constitute endorsement or acceptance of the completed establishment (structure or equipment). A final inspection of each completed establishment with the necessary equipment will be necessary to determine if it complies with the Georgia Rules and Regulations Governing Food Service Establishments. A food Service permit from the local health authority must be secured before this establishment can operate as a food service establishment.

Signed: \_\_\_\_\_ Date \_\_\_\_\_

Print Name: \_\_\_\_\_ Title: \_\_\_\_\_  
(State Whether Business Owner or Authorized Agent)