



Food Service Plan Specifications List

This Food Service Plan Specifications List is designed to help you submit an accurate and complete plan for review. It is a generalized list and does not include all requirements for construction or remodeling. More detailed Construction Guidelines and the Washington State Food Service Rules are available from our office. **All equipment specifications must also be included.**

Date of Application	Proposed Opening Date	Application must be approved before beginning construction, operation, or implementing changes.	
Food Establishment Name	Telephone Number ()	Fax Number ()	
Physical Address of Establishment	City	State	Zip Code
Contact Person during Construction/Job Title	Telephone Number ()	Email Address	

1. FLOOR, WALL AND CEILING FINISHES

Attach finish materials for all floor, wall, ceiling, counter, and shelving surfaces (e.g. quarry tile, stainless steel, FRP, enamel-coated wood). Use N/A if not applicable.

Area	Floor	Coving	Walls	Ceiling	Counters/Shelves
Kitchen/Food Preparation					
Bar					
Dry Storage					
Warewashing					
Handwashing					
Restrooms					
Garbage and Refuse					
Mop Storage					
Walk-in Refrigerator					
Dining Room					
Customer self-service areas (such as salad bars and buffets)					
Other:					
Other:					

2. WATER SUPPLY

Source of water

- City/municipal public water supply
- Well water (Must be approved for use)

Hot water heater

Manufacturer _____
 Model _____
 Storage capacity _____ gallons
 Recovery Rate (gallons per hour at 100°F rise) _____ gph

Source of ice

- made on premises
- purchased commercially

List all locations with non-potable water sources

- air conditioning
- equipment cooling
- fire protection
- irrigation water lines
- other: _____

3. SEWAGE DISPOSAL

Waste disposal of water

- City/municipal public sewer
- On-site septic system
- Other: _____

4. BACKFLOW PREVENTION

Plumbing Fixture	Air-gapped (Indirect) Check the appropriate box.			Submerged (Direct) List type of backflow prevention used for all direct connections.
	Floor sink	Hub Drain	Floor drain	
Dishwasher				
Food prep/produce wash sinks				
Ice machine				
Three-compartment sinks				
Ice storage bin				
Walk-in refrigerator				
Walk-in freezer				
Reach in refrigeration units				
Steam tables				
Dipper wells				
Fountain drink carbonator				
Espresso machine				
Sink garbage disposal				
Salad bar				
Other:				
Other:				
Other:				

5. FOOD PREPARATION SINKS

Number of *indirectly drained* food preparation sinks: _____

Uses intended for indirectly drained food preparation sink(s): Check all that apply.

- Thawing meat, poultry, fish or other potentially hazardous foods
- Washing or rinsing produce
- Rinsing raw meat, poultry, or fish
- Other: _____

6. HANDWASHING FACILITIES

Number of handsinks that will only be used for handwashing in kitchen, food preparation, and bar areas: _____

7. UTILITY OR MOP SINK

Number of dedicated mop sinks in establishment: _____

8. COOKING AND HOT FOOD STORAGE, DISPLAY, and TRANSPORT

<i>Attach manufacturer specifications for all pieces of equipment</i>						
Fixture	Quantity	Manufacturer	Model	Use		
				Cooking	Hot holding	Both
Electric range						
Gas range						
Steam table						
Soup warmers						
Deep fat fryer						
Heat lamp						
Insulated hot box						
Deli case/Display case						
Bain marie						
Alto-shaam						
Chafing dish, electric						
Chafing dish, canned heat						
Other:						
Other:						

9. REFRIGERATION

Estimated Number of Meals Served Daily:

Sun: _____ Mon: _____ Tue: _____ Wed: _____ Thu: _____ Fri: _____ Sat: _____

Anticipated Frequency of Food Delivery:

Refrigerated foods: _____/week Frozen foods: _____/week Dry foods: _____/week

Thawing Procedures. Check methods this establishment will use to defrost foods.

- Refrigerator Cold running water Food will not be thawed
 Cook from frozen Microwave

Cooling Procedures. Check methods this establishment will use to cool foods.

- Walk-in refrigerator Ice bath Hot food will not be cooled
 Blast-chiller Other: _____

<i>Attach manufacturer specifications for all pieces of equipment.</i>						
Fixture	Quantity	New or used?	Capacity (cubic feet)	Use		
				Cold hold	Cooling	Both
Reach-in refrigerator						
Reach-in freezer						
Walk-in refrigerator			Width: Depth: Height:			
Walk-in freezer			Width: Depth: Height:			
Display unit						
Undercounter unit						
Prep table						
Quick chiller						
Other:						

10. DRY STORAGE

Amount of dry food storage in establishment:

- _____ feet of 18" deep shelving
- _____ feet of 24" deep shelving
- _____ feet of 30" deep shelving

11. DISHWASHING FACILITIES

Three compartment sink:

- Size of sink compartments (inches): Length: _____ Width: _____ Depth: _____
- Length of drainboards (inches): Right: _____ Left: _____

Dishwashing machine: [If applicable]

- Manufacturer: _____
- Make/Model: _____
- Type of Sanitization:
 - Hot water
 - Chemical

12. OUTER OPENINGS

List insect protection devices provided on windows. Check all that apply.

- Self-closing
- Screening
- Air curtains
- Other: _____

List insect protection devices provided on exterior doors. Check all that apply.

- Self-closing
- Screening
- Air curtains
- Vermin-resistant thresholds
- Other: _____

SIGNATURE

I understand that this specification list is to help me provide a more complete plan for review and does not contain all requirements for construction or remodel. Any changes by me to the information listed above must be made in writing and may alter the plan review process or timeline. **My signature below also indicates I have read and understand the BFHD Construction Guidelines.**

Signature: _____

Date: _____