

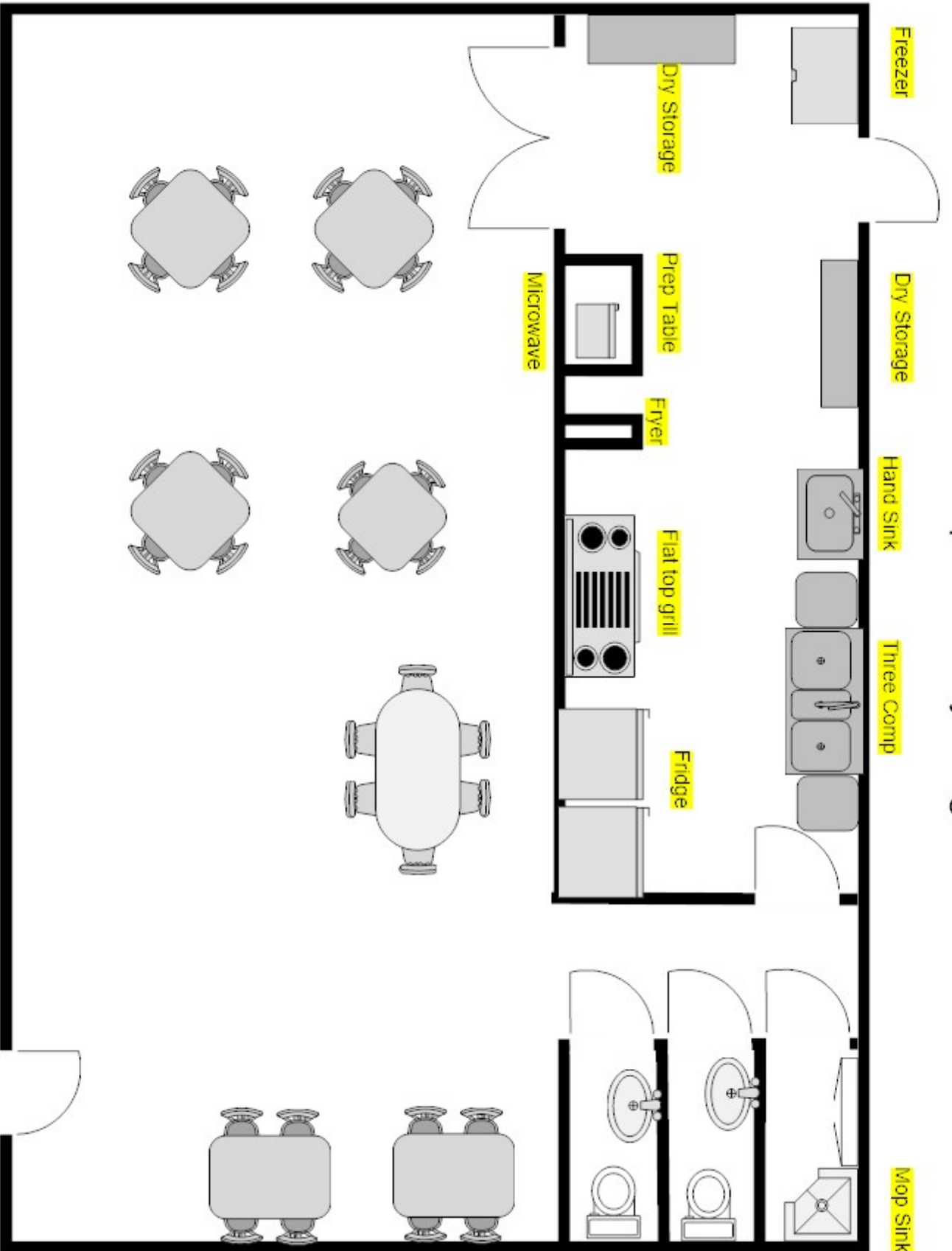
## Plan Review Application Checklist for Layouts of New and Remodeled Facilities

The following items are required on the layout drawing of any plan review application for new and remodeled facilities. To expedite the review process, please review the following checklist to ensure all required items are included.

- Drawn to scale
- Includes all premises
- Shows entrances and exits
- Location of plumbing and water supply
- Shows equipment layout
- Square footage of food area (can be estimated by drawing to scale)
- Storage for clean and soiled dishes – Most commonly drainboards
- Location of mop sink
- Lighting diagram
- Ventilation – hood systems and exhaust fans in restrooms
- Storage for dried goods
- Hot and cold holding facilities
- Food prep sink – If required
- Chemical and cleaner storage
- Dishwashing area – three-compartment sink or dish machine. A dish machine still requires a three-compartment sink as backup
- Hand sinks as applicable in or near:
  - Dishwashing area
  - Prep areas
  - Wait stations
  - Restrooms



# Sample Facility Diagram



 Dome Light

 Strip Light

# Sample Lighting Diagram

