

4626.1725 CONTENTS OF PLANS AND SPECIFICATIONS. 8-201.12

The plans and specifications for a food establishment must include:

- A. the intended menu;
- B. a description of the project including the anticipated volume of food to be stored, prepared, sold, or served;
- C. 1 complete set of plans drawn to scale, including the proposed layout, mechanical schematics, construction materials, and finish schedules for items such as floors, base coves, walls, and ceilings;
- D. the proposed equipment types, manufacturers, model numbers, locations on the layout, dimensions, performance capacities, and installation specifications;
- E. the HACCP plan as specified in part 4626.1730, if required;
- F. counters and cabinetry shop drawings, indicating cabinet construction, and countertop finish;
- G. the unique well number and individual sewage treatment system certificate of compliance for individual sewage disposal systems;
- H. a copy of the zoning approval or building permit from the local unit of government; and
- I. other information that may be required by the regulatory authority for the review of the proposed construction, conversion, or modification.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

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