Food Establishment
Plan Review Information
Plan Review

Project Types

- Restaurants
- Grocery stores & delis
- Bakeries
- Hospital kitchens
- Nursing home kitchens
- Golden diners
- Day care centers
- Schools
- Concession stands
- Temporary food events
- Wholesale food establishments (IDPH)
Plan Review Information

- CDPH is not on E-Plan (Notification)
- Plans and application are to submitted directly to CDPH
- CDPH now accepting plan reviews via flash drive and/or CD Rom
- CDPH reviews take about 21 days
- There is no cost for the CDPH Review
- Food service plans must be to scale include interior elevations, all equipment, and plumbing fixtures
- Everything must be labeled
- Room sizes & seating capacity
- Equipment cut sheets of all items on schedule
- Proposed menu
Plan Review

APPLICATION

- General
  - Food Preparation
  - Food Supply and Storage
  - Cold Storage
  - Hot Holding
  - Thawing/Cooling/Reheating
  - Cooking

- Special Processes

- Small Equipment

- Finish schedule
Plan Review

APPLICATION

- Sinks
- Dishwashing facilities
- Hand washing/toilet facilities
- Plumbing connections
- Water supply
- Sewage disposal
Plan Review

ADDITIONAL

- Insect and rodent control
- Garbage and refuse
- Plumbing connections
- Water supply
- Sewage disposal
- Dressing rooms
Common reasons for failing plan reviews:

**PAPERWORK**

- Incomplete application and plan review submission
- Plan review application missing cut sheets
- Cut sheets not labeled to schedule
- No menu submission with application
Common reasons for failing plan reviews:

**SINKS**

- Lack of prep sink (if no 3 comp sink and only DM on site)
- Lack of hand-washing sinks at food preparation areas, dishwashing areas and **bar areas**
- Hand sinks without splash guards
- Lack of three-compartment sink
- Largest basin in three compartment sink must be large enough to immerse the largest piece of equipment to be washed
Common reasons for failing plan reviews:

**EQUIPMENT**

- Lack of dipper well (ice cream)
- Lack of mop sink (service sink)
- Foods on display/self service not protected (Sneeze guards)
- Three comp sinks missing drain boards
- No hot and cold water faucet above soft serve machine hoppers
Common reasons for failing plan reviews:

OTHER

- Inadequate storage capacity of refrigerators and freezers
- Floors, cove base, walls and ceilings not made of durable and approved materials which are smooth and easily cleaned
- Floor drains not provided (if water flushed)
The License Inspection
Common reasons for failing inspections:

License Inspection

- Not ready for the inspection
  - Physical build-out is not completed
  - Food equipment is not installed and/or not operating properly
  - Cooking ventilation system is not installed and/or not operating properly
  - Utilities are not on
Common reasons for failing inspections:

- Lack of three-compartment sink or dishwasher in food preparation areas
- Lack of hand washing sink in food preparation area, dishwashing area and bar area
- Lack of mop sink or prep sink
- Lack of plumbing back-flow devices
- Lack of hot water
- Restrooms not operational
Common reasons for failing inspections:

- Unsealed gaps in walls, joints and piping
- Inadequate refrigeration (temperature is above 40 degrees Fahrenheit in refrigerators/coolers and above 0 degrees Fahrenheit in freezers)
  - Thermometers are required in all refrigerators, coolers and freezers
Common reasons for failing inspections:

License Inspection

- Open concept kitchens
  - No separation from customer areas and food preparation areas.
  - Including counter dinning
  - No protection of food from contamination
  - No prevention of patron entry
Inspection questions:
Food Protection Division
312-746-8115

Plan review questions:
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