

Food Establishment Plan Review Information

Plan Review



- 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)

Project Types

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:



License Inspection

- 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:



License Inspection

- 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 dining
 - No protection of food from contamination
 - No prevention of patron entry

**Inspection questions:
Food Protection Division
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**Plan review questions:
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