



Retail Food Establishment Plan Review Form

The Colorado Revised Statutes (CRS) require that complete plans and specifications be submitted, reviewed, and approved before any construction and or remodeling can begin on a retail food establishment. The Colorado Retail Food Establishment Rules and Regulations can be read at <http://www.tchd.org/DocumentCenter/View/528> and will help you answer questions when completing the plan review packet.

Submitting Plans

Tri-County Health Department is concerned about the time and expense involved in building a retail food establishment. **The enclosed form must be completely filled out including the finish schedule and equipment list. Notations of “see plans” will not be accepted. Failure to include all requested information may delay the review and/ or approval of your plans.**

Please verify that this establishment is within Adams, Arapahoe, or Douglas County.

One hard copy set of signed and dated plans, drawn to scale, must be submitted to this Department and include the following information:

- a. Menu that includes all beverages
- b. Facility floor plan with equipment layout
- c. Manufacture specification sheets
- d. Mechanical, plumbing, and electrical plans

A separate application form and fee must be submitted for each kitchen and concession stand at the same address. Bars and satellite wait station plans may be included with a kitchen application. Grocery stores are not required to submit separate applications for each department.

Plans should be submitted to **Tri-County Health Department, 6162 S. Willow Dr, Ste 100, Greenwood Village, CO 80111**. Review of plans submitted to other Tri-County offices may be delayed.

Fees

A \$100 plan review application fee must accompany each set of plans for the initial review. Plans without a fee attached will not be accepted.

In addition to the \$100 plan review application fee, a fee based on \$60.00 per hour will be assessed for our time spent conducting the plan review, consultations in the office or by phone, and pre-opening inspections.

Unless an operator is verified to be a specific type of non-profit, license fees range from \$195.00 – \$855.00. Licenses expire on December 31st every year and are not pro-rated.

All fees must be paid in full prior to receiving an approval to operate.

Review Process

We do not offer an option to expedite the plan review. Plans are reviewed on a first come first serve basis.

The Requestor, on page 3 of this application, will be notified within 14 business days of the plan submittal if the plans were approved or if more information or changes are needed.

Non-approval of plans will require submission of revised plans and may take up to another 14 business days for notification.

Once a **written approval** of the plans is received by the Requestor, construction may begin. **The plan review approval letter must remain on site until the completed construction is approved by this Department.** It is the responsibility of the Requestor to make sure inspections are scheduled. **All inspections require a minimum 5 business day notice.**

If the plans change after they have been approved by this Department, the plans must be re-submitted for approval. This review may take up to another 14 business days for notification.

Requestor Responsibility and Required Inspections

It is the responsibility of the Requestor (on page 3 of this application form) or their designee to schedule at least two (2) inspections of the facility. **All inspections require a minimum 5 business day notice. Inspections are to be scheduled by calling our Plan Review and Opening Inspection Hotline at 303-846-6230.**

The first inspection is to be done approximately 2-3 weeks prior to the completion of the project. This inspection is done to assure the plans approved by this Department were followed and to look for other unexpected issues that may result in a delay in the approval to operate. The inspector will leave a “punch list” of items to comply with before having the second inspection conducted.

Unless the operation is exempt from licensing by the Colorado Retail Food Establishment Rules and Regulations, a Retail Food License is required in order for any exposed food to be handled or prepared. **This includes food handling for training purposes.**

The second inspection is to verify:

1. That all work is complete and in compliance with the Colorado Retail Food Establishment Rules and Regulations
2. The Retail Food Establishment has been thoroughly cleaned
3. All equipment is working properly (all refrigeration must be at 41° F or less)
4. All items noted during the 1st inspection have been corrected
5. The Colorado State Sales Tax license is provided to fill out the Retail Food License Application
6. All remaining plan review fees and the license fee are paid in full



Food Establishment Specifications Form

New Establishment **Remodel** **Addition**

Application Date: _____ Date of Planned Opening: _____ SR#: _____
 (Office Use Only)

***Establishment/Facility Information**

Establishment Name: _____

Establishment Address: _____
 (Full Address Required)

_____ Phone #: _____

County: Adams Arapahoe Douglas

***Requestor Information**

Name: _____

Mailing Address: _____
 (Full Address Required)

Phone #: _____ Email Address(Required): _____

Business/Ownership Information

Name: _____ Phone #: _____

Mailing Address: _____
 (Full Address Required)

Inspection Code

Institution (Hospital, School, Jails) Grocery (Market w/wo deli, bakery, convenience)

Restaurant (Full, quick, coffee, bars, concession) Other (incl. Temp Vendor, Mobiles)

Processor/Warehouse (No Fees) Marijuana Edible Manufacturer

Service Type: Full Service Fast Food Bar Retail Convenience Other _____

Table Service Type: Multi-use flatware, glassware and plates Disposable flatware, glassware and plates

Seating Capacity: _____ Indoor _____ Outdoor _____ Square feet of establishment

INSTRUCTIONS FOR USE OF THIS FORM: Check the box in the “Requestor Use” column that indicates you have read and understand the requirements. Check the N/A box if the requirement is not applicable to your plan.

Requestor Use
Read N/A

A. FINISH REQUIREMENTS: Using this chart (add separate sheet if needed), include all restrooms and rooms or areas used for food preparation and food storage (kitchen, bar, dishwashing area, dry storage, restrooms, wait stations, etc.).

1. FLOORS, WALLS AND CEILINGS

Must be smooth, durable, impervious, nonabsorbent and easily cleanable. Coved floor/wall junctures must be provided.

Brick and masonry construction located in restrooms, food preparation, and/or warewashing areas must have a smooth surface with all grout, mortar, pits, and cavities filled so as to provide a smooth surface, and sealed so as to be water repellant.

NOTE: The inside and underside of the die bar must be smooth, nonabsorbent and easily cleanable.

ROOM FINISH SCHEDULE

Room Name	Floors		Wall Finishes				Ceiling	
	Finish Material	Type of Base	North	East	South	West	Material	Finish
<i>Example KITCHEN</i>	<i>QUARRY TILE</i>	<i>QUARRY TILE</i>	<i>FRP</i>	<i>FRP</i>	<i>FRP</i>	<i>STAINLESS</i>	<i>ACT</i>	<i>SMOOTH</i>

2. Utility Installation—In food preparation and warewashing areas, all plumbing and electrical conduit are to be installed within and behind walls and ceilings or below floors. Exposed water pipes, sewer lines, or electrical conduit running along walls, ceilings, or floors are not approved and will not be accepted.	Requestor Use	
	Read	N/A
	<input type="checkbox"/>	<input type="checkbox"/>
3. Condensate Lines—Must stand off of the wall no less than one half of an inch to facilitate cleaning or be sealed to the wall.	<input type="checkbox"/>	<input type="checkbox"/>

B. DOORS AND WINDOWS

All outside openings must be tight-fitting to exclude the entrance of insects and rodents. Service windows at concession stands must be provided with an air curtain, self-closing windows, or other effective means to preclude the entrance of insects. If there are unprotected openings, such as garage type doors, in the customer area, air curtains, self-closing doors, self-closing windows, or other effective means to prevent the entrance of insects must be provided on all entrances to the food handling areas. **This applies to all food establishments, including those at sporting and entertainment venues.**

Are there any garage-type or bi-folding doors in the customer area? Yes No

Opening windows:
 Screened Air curtain Self-closing

Outside doors:
 Screened Air curtain Self-closing

Drive thru windows:
 Air curtain Self-closing

C. LIGHTING REQUIREMENTS

Minimum 50 foot-candles of light on all working surfaces and equipment in food preparation and utensil washing area, including work surfaces of equipment located under vent hoods.

Minimum 20 foot-candles of light at a distance of 30” from the floor in utensil and equipment storage areas and in handsink and toilet areas. (Please take into consideration the location of restroom stall partitions when locating ceiling fixtures.)

Minimum 10 foot-candles of light in walk-in refrigeration and freezer units, dry food storage areas and in all other areas, including dining during operations.

	Requestor Use	
	Read	N/A
PLEASE NOTE: The standard single light fixture furnished with most walk-in refrigeration and freezer units does not provide the minimum 10 foot-candle power of light required.	<input type="checkbox"/>	<input type="checkbox"/>
Protective shielding for all light fixtures in food preparation, utensil and equipment washing, and other areas where food is stored or displayed. Shatterproof bulbs may be substituted. PAR and LED lamps do not require shielding.	<input type="checkbox"/>	<input type="checkbox"/>

D. GARBAGE, REFUSE, & RECYCLING STORAGE FACILITIES		
Outdoor storage containers must be stored on concrete or on rolled asphalt. Indoor storage areas must be finished to be easily cleanable.	<input type="checkbox"/>	<input type="checkbox"/>

E. VENTILATION		
Mechanical ventilation must be provided so that all areas, including restrooms, are kept free from excessive heat, steam, condensation, vapors, or objectionable odors.	<input type="checkbox"/>	<input type="checkbox"/>
Ventilation systems must be designed and constructed to meet the 2006 International Mechanical Code.	<input type="checkbox"/>	<input type="checkbox"/>
Ventilation systems must be exhausted to the outside air.	<input type="checkbox"/>	<input type="checkbox"/>
Intake air ducts must be designed and located to prevent the entrance of dust, dirt, insects, exhausted air, etc.	<input type="checkbox"/>	<input type="checkbox"/>
Ventilation system filters must be readily removable for cleaning.	<input type="checkbox"/>	<input type="checkbox"/>
Ventilation hoods and devices must be designed to prevent grease or condensate from dripping into food or onto food contact surfaces.	<input type="checkbox"/>	<input type="checkbox"/>
Fire prevention or extinguishing equipment must be installed so that it does not create a cleaning problem or compromise the integrity of original design of hood. Only vertical lines may be installed within the hood canopy, and must be either chrome plated or sleeved, or fabricated of stainless steel.	<input type="checkbox"/>	<input type="checkbox"/>
The kitchen exhaust hood must be NSF approved or its equivalent; must overhang all equipment capable of producing grease vapors, steam, smoke and excessive heat not less than 6" beyond the edge of the cooking surface on all open sides; or be of other approved engineered design.	<input type="checkbox"/>	<input type="checkbox"/>
A ventilation hood is required above a high temperature dishwashing machine. This does not apply to under counter dish machines.	<input type="checkbox"/>	<input type="checkbox"/>

F. TOILET FACILITIES	Requestor Use	
	Read	N/A
Facilities must be available to patrons without passing through the food preparation, utensil washing, and storage areas.	<input type="checkbox"/>	<input type="checkbox"/>
Facilities must be installed to comply with the requirements of the Plumbing Code adopted by the respective local jurisdiction, or in the absence of such local requirements, fixtures must comply with the numbers listed in the 2009 International Plumbing Code, table 4-1.	<input type="checkbox"/>	<input type="checkbox"/>
Separate toilet facilities shall be required for each sex in establishments with a seating capacity in excess of 20 patrons or more than 20 employees.	<input type="checkbox"/>	<input type="checkbox"/>
Toilet facilities must be accessible at all times that the establishment is open.	<input type="checkbox"/>	<input type="checkbox"/>
Easily cleanable receptacles must be provided for waste materials.	<input type="checkbox"/>	<input type="checkbox"/>
If a toilet room opens directly into a retail food establishment, it must be completely enclosed with a self-closing door.	<input type="checkbox"/>	<input type="checkbox"/>

G. EMPLOYEE PERSONAL BELONGINGS		
Lockers or other suitable facilities shall be provided and used for employee clothing and other belongings.	<input type="checkbox"/>	<input type="checkbox"/>

H. WATER		
Name of water supplier: _____		
If private well, give depth and method of water treatment: _____ and Water Quality CDPWS ID Number _____		
Hot and cold water under pressure must be supplied to all fixtures.	<input type="checkbox"/>	<input type="checkbox"/>
If an establishment is supplied by a private well, the following must be provided in order to be approved to operate:	<input type="checkbox"/>	<input type="checkbox"/>
1. An approval letter from the Colorado Department of Public Health and Environment (CDPHE).		
2. Letter of confirmation from an engineer stating the water system has been installed according to the approval letter from CDPHE		
3. Certified lab results for coliform and fecal coliform test. The results must be negative for coliform and fecal coliform.		
The system must have residual chlorine during the final opening inspection.	<input type="checkbox"/>	<input type="checkbox"/>

	Requestor Use	
	Read	N/A
If an establishment is constructed within a private residence, adequate treatment must be provided on a continuous basis along with certified lab results for coliform and fecal coliform.	<input type="checkbox"/>	<input type="checkbox"/>

I. HANDSINKS		
Handsinks must be readily accessible and conveniently located in all food preparation areas, ware washing areas, bars, wait stations where ice is scooped, and toilet rooms. Employees must not have to leave their work area to wash their hands.	<input type="checkbox"/>	<input type="checkbox"/>
When installed in a counter top, handsink faucets should be within 24 inches of the front edge of the counter top.	<input type="checkbox"/>	<input type="checkbox"/>
The clearance between the flood rim of a handsink and the base or underside of any overhead cabinets, shelves, or other equipment should be a minimum of 24 inches. The flood rims of the handsinks should be 30 to 48 inches above the floor. Handsink faucets should be installed on the side of the sink basin directly opposite the user.	<input type="checkbox"/>	<input type="checkbox"/>
Automatic handsinks must be approved. Automatic handwashing facilities may be substituted for handwashing sinks in a food establishment that has at least one additional handwashing sink that is easily accessible.	<input type="checkbox"/>	<input type="checkbox"/>
All handsinks must be provided with hot and cold or tempered water under pressure. The hot water or tempered water must be at least 100°F.	<input type="checkbox"/>	<input type="checkbox"/>
Each handsink must be provided with a conveniently located waste receptacle, soap and sanitary toweling or hand-drying device.	<input type="checkbox"/>	<input type="checkbox"/>
Self-dispensing, spring-loaded, or metering faucets must provide a flow of water for at least fifteen seconds without the need to reactivate.	<input type="checkbox"/>	<input type="checkbox"/>

J. DESIGN, CONSTRUCTION, AND INSTALLATION OF EQUIPMENT

Requestor Use
Read N/A

All equipment and utensils must be of commercial design that is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program or equivalent. Submit the description of all equipment. Appendix A must be completed for at least all of the large floor mounted equipment as long as there is a complete equipment list within the plans.

All drink ice bins must be provided with protective covers and be drained indirectly to the sewer.

Drop-in cold plates in ice machines or jockey boxes are not acceptable.

If there is no specification sheet available, the equipment will only be accepted upon a field inspection to determine if it meets commercial and ANSI sanitation design criteria.

Soda gun holsters must indirectly drain to the sewer.

A food prep sink with one 18” self-draining drain board must be provided if there will be food items that require washing. Food prep sinks must be supplied with both hot and cold water and provided with an indirect waste to the sewer.

If a garbage disposal is installed in the drain board of a food preparation sink, the drain board shall be equipped with an indirectly drained scupper. A second approved 18” self-draining drain board must then be provided. Installation of a garbage grinder in the basin of a food preparation sink is prohibited.

Running water dipper wells with indirect waste are needed for the storage of frozen dessert utensils.

A separate dump sink must be provided at bars, juice bars, drink and coffee stations, coffee bars and other areas where soiled glasses, pitchers and blenders are emptied and /or staged for washing. A knock box or other suitable methods for disposing of coffee grounds may be substituted for a dump sink in coffee bars that do not use a pitcher blender. Dump sinks are not required in bars if no utensil washing facilities are installed in the bars. Dump sinks must have hot and cold running water and be fitted with a removable strainer.

Will there be any self-service bulk food bins?

Yes No

If manual dispensing utensils must be used by customers at bulk food bins, the lid must be self-closing, the scoop must be tethered at a length that does not allow the scoop to contact the floor, and protective housing, attached to the bin or adjacent to the bin, must be provided to store the scoop. The access height of product modules must be at least 30” high and the container must be less than 18” deep. (See Appendix H- Retail Food Store Sanitation Act)

	Requestor Use	
	Read	N/A
When unwrapped food is placed on display (smorgasbord, salad bars, buffets, etc.), it shall be protected against contamination from customers by easily cleanable sneeze guards, cabinets, display cases, or other effective protective equipment.	<input type="checkbox"/>	<input type="checkbox"/>
Sneeze guards must be constructed and installed to meet current NSF standards.	<input type="checkbox"/>	<input type="checkbox"/>
Laundry facilities, if provided, may not be located in a food preparation area.	<input type="checkbox"/>	<input type="checkbox"/>
Equipment used for food preparation or storage shall be installed so as to facilitate cleaning around and beneath each unit.	<input type="checkbox"/>	<input type="checkbox"/>
1. Equipment which is placed on tables or counters shall be readily movable, sealed thereto or mounted on legs or feet at least 4" high to facilitate cleaning.	<input type="checkbox"/>	<input type="checkbox"/>
2. Floor mounted equipment, unless readily movable (on casters), shall be sealed to the floor, installed on raised platforms of concrete or masonry, or elevated at least 6" above the floor.	<input type="checkbox"/>	<input type="checkbox"/>
3. All floor mounted equipment and the space between adjoining units, and between a unit and an adjacent wall, must be either closed or sealed if exposed to seepage, or have sufficient space to facilitate easy cleaning between, behind and beside equipment.	<input type="checkbox"/>	<input type="checkbox"/>
4. Space requirements:		
a. If equipment is less than 24" wide, the space between equipment and a wall or adjacent equipment must be at least 6".	<input type="checkbox"/>	<input type="checkbox"/>
b. If equipment is more than 24" but less than 72" wide, the space between equipment and a wall or adjacent equipment must be at least 12".	<input type="checkbox"/>	<input type="checkbox"/>
c. If equipment is more than 72" wide, the space between equipment and a wall or adjacent equipment must be at least 18".	<input type="checkbox"/>	<input type="checkbox"/>
If equipment is installed on castors with flex fuel lines or quick disconnects, the space requirements listed above are not applicable. Fuel lines must be long enough to allow the equipment to be pulled away from the wall to permit easy cleaning. Equipment on castors must not be fixed in place.	<input type="checkbox"/>	<input type="checkbox"/>

**K. CLEANING-SANITIZING OF EQUIPMENT AND UTENSILS
(kitchen & tableware)**

Requestor Use
Read N/A

1. MANUAL PROCESS

- a. When a sink with at least 3 compartments is provided for manually cleaning and sanitizing, it must waste indirectly to a floor sink. Sink compartments must be large enough to accommodate the largest piece of equipment or utensil used.

2. MECHANICAL PROCESS

a. **Dishmachine:**

NSF approved or UL Classified for Sanitation
Make _____ Model _____

Does this dishmachine use heat or chemical to sanitize
Hot water requirements: _____ gallons per hour at
_____ °F rise.

An indirect waste line connection must be provided for dishmachines.

Bar dishmachine:

NSF approved or UL Classified for Sanitation
Make _____ Model _____

Does this dishmachine use heat or chemical to sanitize
Hot water requirements: _____ gallons per hour at
_____ °F rise.

3. DRAINBOARDS AND DISHTABLES

- a. Drainboards must be as wide as adjoining sink compartments. Drainboards must be self-draining with a minimum pitch of 1/8" per foot and be directed to drain into the sink bowls, scuppers, and/or warewashing machine.

- b. Drainboards must be integrally welded to the 3-compartment sink.

- c. Drainboard must be supported to prevent sagging and the edges must be turned up at least 1/2".

- d. Drainboards installed on the establishment's primary means for warewashing shall be sized according to the following:

1. Single service with manual warewashing must have a 24" soiled drainboard and a 24" clean drainboard.

	Requestor Use	
	Read	N/A
2. Multi-use service with manual warewashing must have a 36" soiled drainboard and a 36" clean drainboard.	<input type="checkbox"/>	<input type="checkbox"/>
3. Multi-use with mechanical warewashing must have a 48" soiled drainboard and a 48" clean drainboard. If the machine is equipped with both a powered pre-wash unit and a powered blower-dryer unit, drainboards may be sized in accordance to the manufacturer.	<input type="checkbox"/>	<input type="checkbox"/>
4. Bar 3-compartment sinks must have an 18" soiled drainboard and an 18" clean drainboard.	<input type="checkbox"/>	<input type="checkbox"/>
5. Undercounter dishmachines must be provided with drainboards large enough to accommodate soiled dishes and the air drying of sanitized items.	<input type="checkbox"/>	<input type="checkbox"/>
PLEASE NOTE: If drain boards do not meet the required length, NSF approved or equivalent wire shelving installed over the 3-compartment sink or warewashing machine may be substituted for the clean utensil drain board, and a bus cart may be substituted for the soiled utensil drain board.	<input type="checkbox"/>	<input type="checkbox"/>

L. HOT WATER SUPPLY		
Electric tankless water heater units will only be approved as a dedicated hot water supply to a single hand washing sink.	<input type="checkbox"/>	<input type="checkbox"/>
Please see pages 19 through 24 for calculating the required recovery rate for the water heater.	<input type="checkbox"/>	<input type="checkbox"/>

M. STORAGE AND HANDLING OF EQUIPMENT AND UTENSILS		
No storage is allowed under exposed water or sewer lines.	<input type="checkbox"/>	<input type="checkbox"/>
All clean utensils and equipment must be stored at least 6" off the floor.	<input type="checkbox"/>	<input type="checkbox"/>

N. HOT AND COLD FOOD STORAGE		
Sufficient mechanical hot and/or cold food storage units must be provided which are large enough to accommodate maximum food storage or holding during peak periods.	<input type="checkbox"/>	<input type="checkbox"/>
Hot holding units must be capable of holding foods at a minimum of 135° F.	<input type="checkbox"/>	<input type="checkbox"/>

	Requestor Use	
	Read	N/A
Refrigeration equipment must be provided for the rapid cooling of cooked food products.	<input type="checkbox"/>	<input type="checkbox"/>
All hot and cold holding and/or storage units must be provided with accurate, numerically scaled thermometers.	<input type="checkbox"/>	<input type="checkbox"/>
Refrigeration equipment must be designed and installed so refrigeration equipment can maintain foods below 41° F.	<input type="checkbox"/>	<input type="checkbox"/>
If food is transported to another location, it must be protected from contamination and held at proper holding temperature.	<input type="checkbox"/>	<input type="checkbox"/>
1. REFRIGERATOR AND FREEZER UNITS		
Walk-ins must be constructed to NSF standards. Wooden shelves, pallets, or any wooden interior finishes are not permitted. Interior finishes must be smooth, nonabsorbent, and cleanable.	<input type="checkbox"/>	<input type="checkbox"/>
The space between the top of the walk-in and the ceiling must be at least 24", or the unit must be enclosed to the ceiling.	<input type="checkbox"/>	<input type="checkbox"/>
Floor drains are prohibited in walk-in coolers unless they drain through an air gap outside of the walk-in cooler into a floor drain or sink or through a backwater valve and an air break outside of the walk-in cooler.	<input type="checkbox"/>	<input type="checkbox"/>
Domestic type reach-in refrigerators and freezers are not acceptable.	<input type="checkbox"/>	<input type="checkbox"/>
Glass door reach-in refrigerators may not be NSF approved for the storage of potentially hazardous foods and may be approved for the storage of bottled and packaged product only.	<input type="checkbox"/>	<input type="checkbox"/>

O. DRY FOOD STORAGE		
Food and food products must be stored at least 6" off the floor, dry, and splash free. No storage is allowed under exposed water or sewer lines.	<input type="checkbox"/>	<input type="checkbox"/>
If the dry storage area is found to be inadequate at the time of operational inspections, more will be required.	<input type="checkbox"/>	<input type="checkbox"/>

P. CHEMICAL STORAGE		
All toxic, poisonous materials, including cleaning chemicals, sanitizers, and pesticides must be stored physically separate from food and utensils.	<input type="checkbox"/>	<input type="checkbox"/>

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Q. CLEANING EQUIPMENT	Requestor Use	
	Read	N/A
A utility sink or a curbed cleaning facility must be provided.	<input type="checkbox"/>	<input type="checkbox"/>
Cleaning equipment; mops, brooms, buckets, etc., shall be stored in an area completely separate from food storage, food preparation, utensil washing, and utensil storage areas.	<input type="checkbox"/>	<input type="checkbox"/>
Approved trash can washing facilities must be provided or install the mop sink faucet approximately 36" above the floor.	<input type="checkbox"/>	<input type="checkbox"/>
Will a chemical dispenser requiring water be installed at or by the mop sink?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
A chemical dispenser may not be connected to the mop sink faucet. A separate dedicated hose bib must be installed to supply a chemical tower at the mop sink.	<input type="checkbox"/>	<input type="checkbox"/>

R. PLUMBING		
Vacuum breakers must be provided for submerged/enclosed inlets, hose connections, dishmachine rinse lines, etc.	<input type="checkbox"/>	<input type="checkbox"/>
Vacuum breakers may not be kept under pressure. Therefore, shut-off valves including sprayer nozzles, wye-valves with shut offs, garbage disposal solenoids, etc. may not be located downstream from the vacuum breaker.	<input type="checkbox"/>	<input type="checkbox"/>
All enclosed equipment in which food or equipment or utensils are placed shall not be directly connected to the sewer.	<input type="checkbox"/>	<input type="checkbox"/>
All equipment requiring indirect waste lines must be properly drained into floor drains or sinks.	<input type="checkbox"/>	<input type="checkbox"/>
Floor drains or sinks must be easily accessible for cleaning and maintenance. Easily accessible means without the need for tools. This includes those located under refrigerated cases in customer areas.	<input type="checkbox"/>	<input type="checkbox"/>
An ASSE 1022 dual check backflow preventer must be installed on the drinking water supply to all beverage dispensers.	<input type="checkbox"/>	<input type="checkbox"/>
If this establishment is not on a public sewage system, an engineered individual sewage disposal system approved by Tri-County Health Department or the Colorado Department of Public Health and Environment is required. Will this facility have public sewer service?	<input type="checkbox"/> Yes	<input type="checkbox"/> No

S. REQUIREMENTS FOR REMODELING

If this is a remodel, and the establishment will continue to operate during the remodel, please note that it is a requirement to have restrooms that comply with the regulations at all times. Portable restrooms may not be used unless they contain handsinks with hot and cold running water under pressure and all surfaces within are clean and easy to keep clean. If the restrooms are not maintained in compliance with the regulations this establishment will be asked to close.

Areas that are being remodeled must be partitioned of with dust proof barriers at all times so that the food may not become contaminated.

Plumbing fixtures within operating areas must be operational and supplied with hot and cold running water and working sewer at all times during the remodeling. Please provide details as to how this is to be done below:

Regulations are subject to change. If you wish to change plans that have already been approved, the changes must be submitted in writing to the department for approval.

Requestor	Title	Date
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APPENDIX A

Equipment Installation List					Installation Method					
					Floor Mounted			Counter/ Table-Mounted		
ID # On Plan	Equipment	NSF Approved (Y/N)	New (N) / Used (U)	Plumbing Required (Y/N)	Casters	Legs (at least 6 inches)	Sealed in Place	Portable	Legs (at least 4 inches)	Sealed in Place

APPENDIX A

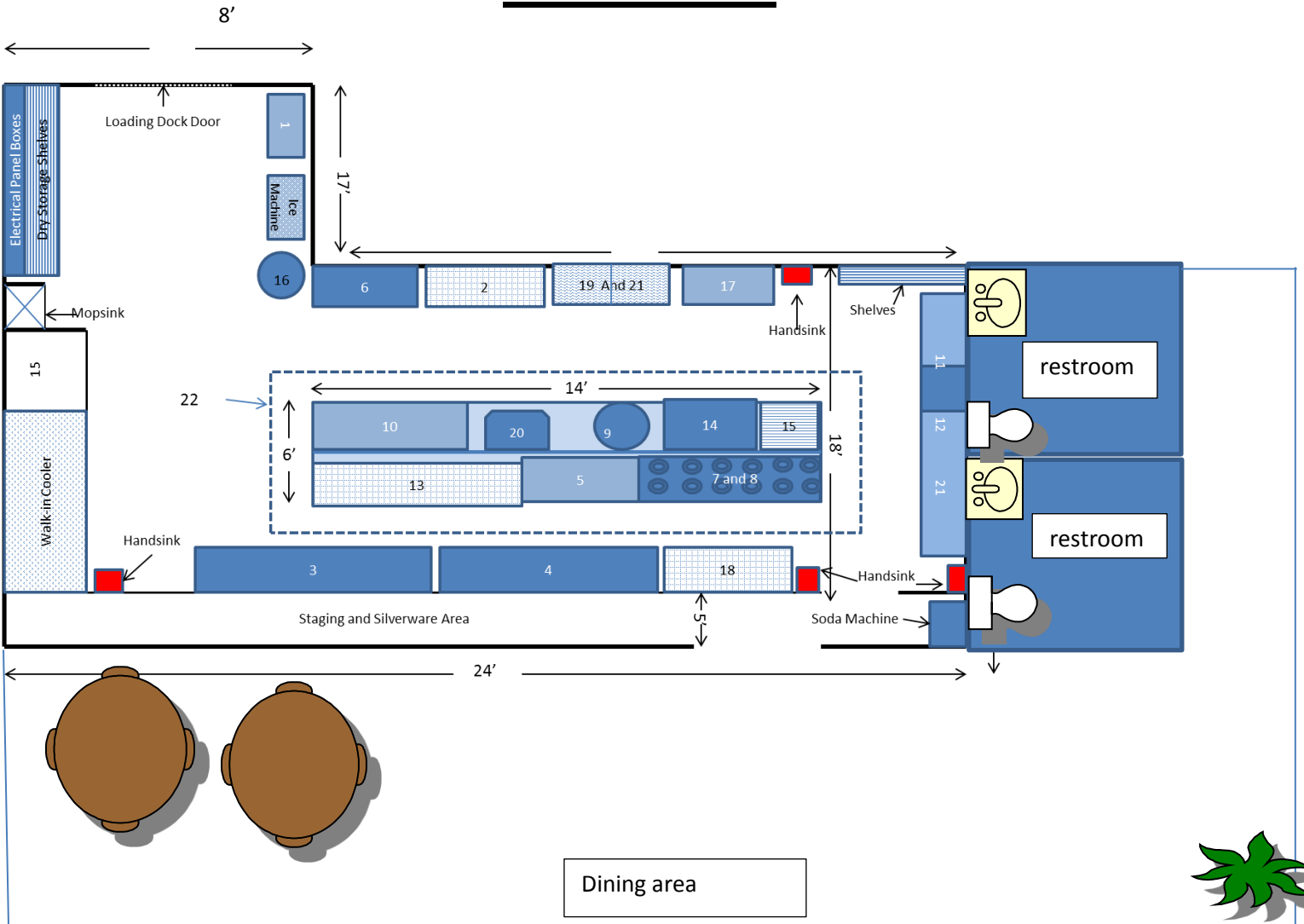
EXAMPLE Equipment Installation List					Installation Method				
ID # On Plan	Equipment	NSF Approved (Y/N)	New (N) / Used (U)	Plumbing Required (Y/N)	Floor Mounted			Counter/ Table-Mounted	
					Casters	Legs (at least 6 inches)	Sealed in Place	Portable	Legs (at least 4 inches)
1	Reach-in Refrigerator	Y	N	N	✓				
2	Reach-in freezer	Y	U	N	✓				
3	Steam Table	Y	N	N		✓			
4	Cold Top Refrigerator	Y	N	Y	✓				
5	Flat Griddle	Y	U	Y	✓				
6	Shelves	N	N	N	✓				
7	Wok Stove	Y	N	Y		✓	✓		

EXAMPLE

APPENDIX B

EQUIPMENT LOCATION

EXAMPLE



Number each piece of equipment to correspond to your listing in Appendix A. This must be drawn to scale.

PLEASE NOTE: This is not intended as a model layout, but only to illustrate a procedure for submitting plans and data for approval.

Worksheets for Calculating Minimum Water Heater Requirements

The following worksheet is provided to assist operators in calculating hot water demand and sizing of the water heater system required for the operation.

Standard Tank Type Systems (see page 23 for tankless or instantaneous water heaters):

I. Calculate Total Hot Water Demand Required By All Fixtures:

A. Three compartment sink calculation of hot water demand:

1. Measure dimensions, in inches, of a sink basin; if all compartments are the same dimensions, and insert into the equation below.

Basin length: _____” Basin width: _____” Basin depth: _____”

$$[(\text{sink basin length}) \times (\text{sink basin width}) \times (\text{sink basin depth}) \times 3 \times 0.375] \div 231 = \text{_____ GPH}$$

Note: If the sizes of the sink basins are not equal, use the formula below to calculate the hot water demand for each sink basin, and total the GPH’s for all three sink basins for the hot water demand for the three compartment sink:

$$[(\text{sink basin \#1 length}) \times (\text{sink basin \#1 width}) \times (\text{sink basin\#1 depth}) \times 0.375] \div 231 = \text{_____ GPH \#1}$$

$$[(\text{sink basin \#2 length}) \times (\text{sink basin \#2 width}) \times (\text{sink basin\#2 depth}) \times 0.375] \div 231 = \text{_____ GPH \#2}$$

$$[(\text{sink basin \#3 length}) \times (\text{sink basin \#3 width}) \times (\text{sink basin\#3 depth}) \times 0.375] \div 231 = \text{_____ GPH \#3}$$

$$(\text{GPH of sink basin \#1}) + (\text{GPH of sink basin \#2}) + \text{GPH of sink basin \#3} = \text{_____ GPH total}$$

Note: If a handheld sprayer is located over a basin(s) of the 3-compartment sink, the minimum hot water needed for the 3-compartment sink is 32 gph unless the calculation in section above exceeds 32 gph.

Enter number into the attached “Table to Calculate Total Hot Water Demand of All Fixtures,” found on page 21.

B. Utensil soak sink

1. Measure dimensions, in inches, of the sink, and insert into the equation below:

$$[(\text{sink basin length}) \times (\text{sink basin width}) \times (\text{sink basin depth}) \times 0.375] \div 231 = \text{_____ GPH}$$

Enter number into the attached “Table to Calculate Total Hot Water Demand of All Fixtures,” found on page 21.

C. Dishmachine and conveyor pre-rinse water usage:

Use manufacturer’s rating in gallons per hour. Enter number into attached “Table to Calculate Total Hot Water Demand Required By All Fixtures,” found on page 21.

- D. Clothes washer water usage.
- Use manufacturer's rating: _____, or
 - 32 GPH for 9-12 pound washer, or
 - 42 GPH for 16 pound washer.

Enter number into the attached "Table to Calculate Total Hot Water Demand of All Fixtures," found on page 21.

- E. Use the gallon per hour rating for each type of fixture found in the "Table to Calculate Total Water Demand of All Fixtures" and the number of fixtures in the operation to determine maximum hourly usage for each type of fixture in the operation.

Total water (GPH) required by all fixtures: _____ GPH.

II. Calculate Maximum Hourly Hot Water Usage

If gas water heater is used go to Step A; if electric, Step B.

- A. **Gas Water Heater Altitude Adjustment:** If a gas water heater is to be used, calculate the maximum hourly hot water demand for the facility by adjusting the total water required by all fixtures for altitude. The altitude adjustment is 4% per 1000 feet of elevation, or 20% at 5000 feet.

Use the following equations to determine the maximum hourly hot water demand when a gas powered water heater is to be used:

Altitude-adjusted total hourly hot water demand =

$$[(0.04 \times (\text{elevation of facility}) \div 1000) + 1] \times [\text{hourly hot water demand of all fixtures}]$$

Example, if the total gallon per hour usage for an establishment at an elevation of 5000 feet is 100 GPH, a water heater with 120 GPH recovery rate would be required.

Use this value in the equation to calculate the minimum BTU rating of the water heater.

- B. **Electric Water Heater:** If an electric water heater is to be used, the maximum hourly demand for the operation is the same as the total water required by all fixtures. Use this value in the equation to calculate the minimum Kilowatt (KW) rating of the water heater.

III. Calculate the minimum BTU or Kilowatt rating of water heater:

- A. For gas water heater, calculate the minimum BTU rating:

$$\frac{(\text{max hourly demand as calculated above}) \times (^\circ\text{F rise}^*) \times (8.33)}{0.80 \text{ or use manufacturer's thermal efficiency}} = \text{minimum BTU rating} = \underline{\hspace{2cm}} \text{ BTU's}$$

- B. For electric water heater, calculate the minimum Kilowatt rating:

$$\frac{(\text{max hourly demand as calculated above}) \times (^\circ\text{F rise}^*) \times (8.33)}{3412} = \text{minimum kW rating} = \underline{\hspace{2cm}} \text{ kW}$$

*If there is no high temperature dishwashing machine or other fixtures requiring input water temperature of 140°F (100°F rise) or more, then 80°F rise can be used.

C. Select water heater based upon BTU or Kilowatt rating.

Manufacturer: _____; Model #: _____

BTU or Kilowatt Rating: _____ Thermal Efficiency _____%

Table to Calculate Total Hot Water Demand of All Fixtures.

Plumbing Fixture	Water Usage (gallons per hour)	Number of Fixtures	Maximum Hourly Hot Water Demand Per Type of Fixture (gallons per hour)
<i>example: dishwashing machine</i>	50	1	50
<i>example: handsink(s)</i>	5	4	(5 x 4 =) 20
3-compartment sink (kitchen)			
3-compartment sink (bar)			
Utensil soak sink			
Kitchen Dishwashing machine			
Bar Dishwashing machine			
Clothes washer			
Hand operated pre-rinse sprayer*	32		
Hand washing sinks (including restrooms)*	5		
Mop/utility sinks	7		
Garbage can washer	35		
Showers*	14		
Hose bib used for cleaning	35		
Total hot water demand (GPH) required by all fixtures:			

*A hot water demand reduction may be calculated for water saving devices used on hand operated pre-rinse sprayers, hand washing sinks and showers by utilizing the calculations on page 22.

Water Savings Device

I. Obtain manufacturer’s flow rate for each device. The manufacture’s flow rate must be less than what is listed below to be considered:

A. Hand operated pre-rinse sprayers with flow rate less than 3.5 GPM standard flow rate.

Manufacturer: _____ ; Model #: _____

Manufacturer’s Flow Rating: _____ GPM

B. Hand washing sink faucet or aerator with flow rate less than 2.2 GPM standard flow rate.

Manufacturer: _____ ; Model #: _____

Manufacturer’s Flow Rating: _____ GPM

C. Shower head with flow rate less than 2.5 GPM standard flow rate.

Manufacturer: _____ ; Model #: _____

Manufacturer’s Flow Rating: _____ GPM

II. Use the following equation to determine the reduced hourly hot water usage for each of the three types of fixtures:

$$\left(\frac{\text{Manufacturer's flow rate}}{\text{Manufacturer's flow rate}} \times \frac{\text{Water use value from Table to Calculate Total Hot Water Demand of All Fixtures on page 21}}{\text{Water use value from Table to Calculate Total Hot Water Demand of All Fixtures on page 21}} \right) \div \frac{\text{GPM standard flow rate}}{\text{GPM standard flow rate}} = \frac{\text{New water use value to be entered into Table to Calculate Total Hot Water Demand of All Fixtures on page 21}}{\text{New water use value to be entered into Table to Calculate Total Hot Water Demand of All Fixtures on page 21}}$$

Example calculation for a hand washing sink that has an aerator with a manufacturer’s flow rate of 0.5 gpm:

$$\left(\frac{0.5 \text{ GPM}}{\text{Manufacturer's flow rate}} \times \frac{5 \text{ GPH}}{\text{Water use value from Table to Calculate Total Hot Water Demand of All Fixtures on page 21}} \right) \div \frac{2.2 \text{ GPM}}{\text{GPM standard flow rate}} = \frac{1.14 \text{ GPH}}{\text{New water use value to be entered into Table to Calculate Total Hot Water Demand of All Fixtures on page 21}}$$

1.14 GPH would be entered into the “Table to Calculate Total Hot Water Demand of All Fixtures,” found on page 21 in place of the 5 GPH for hand washing sinks.

Tankless or On-Demand Systems

- I. **Calculate the total hot water demand flow rate in Gallons Per Minute (GPM) using this table.** If the heater manufacturer has sizing, installation and system design criteria, then their criteria may be used as long as they have been previously submitted and approved by the department. Otherwise, use the following to calculate hot water demand.

Plumbing Fixture	Hot Water Usage (gallons per minute)	Number of Fixtures	Hot Water Demand Flow Rate in Gallons Per Minute
<i>example: dishwashing machine †Hobart AM 14</i>	8.0	1	$(8.0 \times 1) = 8.0$
<i>example: handsink(s)</i>	0.5	4	$(0.5 \times 4) = 2.0$
3-compartment sink (kitchen)*	2.0 for each faucet		
3-compartment sink (bar)*	2.0 for each faucet		
Utensil soak sink	1.0		
Kitchen Dishwashing machine†			
Bar Dishwashing machine †			
Clothes washer	2.0		
Hand operated pre-rinse sprayer*	2.0		
Food preparation sink(s) *	1.0		
Hand washing sinks (including restrooms) *	0.5		
Mop/Utility sinks	2.0		
Garbage can washer	1.0		
Showers*	1.0		
Hose bib used for cleaning	5.0		
Total Hot Water Demand (GPM) required:			

*A flow rate reduction can be used for low flow water faucets installed on 3-compartment sinks, hand operated pre-rinse sprayers, food preparation sinks, hand washing sinks and showers by entering the manufacturer's flow rate listed for the faucet or faucet's aerator.

†Use manufacturer's flow rate in GPM for specific make and model of dishwashing machine.

II. Calculate the maximum hot water flow rate for the establishment.

The thermal efficiency of the water heating units must be adjusted for altitude. The altitude adjustment is 4% per 1000 feet of elevation, or 20% at 5000 feet.

Use the following equation to determine the establishment's maximum flow rate in GPM:

$$(0.04 \times \frac{\text{elevation of facility}}{1000} + 1) = \text{adjustment factor}$$

$$\frac{\text{adjustment factor}}{\text{adjustment factor}} \times \frac{\text{total hot water demand of all fixtures calculated in I}}{\text{total hot water demand of all fixtures calculated in I}} = \frac{\text{maximum GPM hot water usage}}{\text{maximum GPM hot water usage}}$$

Use calculated maximum GPM hot water usage value in this equation to determine the minimum number of heating units that will be required in III below.

III. Determine the number of heating units that will be needed to meet the required flow rate.

$$\frac{\text{maximum demand (GPM) calculated in II}}{\text{maximum demand (GPM) calculated in II}} \div \frac{\text{manufacturer's flow rate in GPM @ 100°F or 80°F}}{\text{manufacturer's flow rate in GPM @ 100°F or 80°F}} = \frac{\text{number of heating units required*}}{\text{number of heating units required*}}$$

*Multiple units must be installed and plumbed to operate in a parallel configuration.

IV. Storage Tank Sizing:

If a dishwashing machine(s)* is to be installed, the on-demand water heating system must include a storage tank or recirculation line between the heaters and the dishmachine. The storage tank must be at least 25 gallons or at least 25% of the total hot water demand using gallons per hour (GPH) from page 21. The larger value of the two is the required storage tank size.

Total hot water demand: _____ x 0.25 = _____ storage tank capacity in gallons

Calculated Storage Tank Capacity: _____ vs. 25 Gallons Storage Tank

Enter the larger of the two: _____ Required Storage Tank Capacity**

*High temperature, heat sanitizing dishwashing machines must be provided with a separate booster heater. Use of an instantaneous unit is not allowed for use as a booster heater.

**The storage tank must be installed in the hot water supply line located between the heater unit(s) and the hot water distribution line. A recirculation line and aquastat, (water thermostat) must be installed at the storage tank to assure the water in the tank remains at the appropriate temperature (120-140°F). The recirculation line must be connected between the storage tank and the cold water supply line at the heater unit(s).

V. Heater Specifications:

Manufacturer: _____ Model Number: _____

Flow Rate in Gallons Per Minute (GPM) at 100°F rise**: _____ GPM

BTU Rating: _____ BTU

** If there are no high temperature dishwashing machine or other fixtures requiring input water temperature of 140°F (100°F rise) or more, then 80°F rise can be used.