

Township of Livingston
Health Department
204 Hillside Avenue
Livingston, NJ 07039



Louis E. Anello, Director
Health Officer
Phone: 973-535-7961
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FOOD ESTABLISHMENT PLAN REVIEW APPLICATION

_____NEW

_____REMODEL

_____CONVERSION

Name of establishment: _____

Establishment address: _____

Phone if available: _____

Name of owner: _____

Mailing address: _____

Telephone: _____

Applicant's name: _____

Mailing address: _____

Telephone: _____

Please enclose the following documents:

_____ Proposed menu (including seasonal, off-site and banquet menus)

_____ Plan of facility drawn to scale showing location of equipment, plumbing, electrical service and mechanical ventilation

_____ Completed finish schedules for each room to include floors, walls, and ceilings and coved juncture bases

_____ Plan review fee of \$75.00 payable to the Township of Livingston

_____ Completed plan review application

Hours of operation: _____

Number of seats: _____

Total square feet of facility: _____

Maximum # of meals
to be served: Breakfast _____

Lunch _____

Dinner _____

Projected date for start of project: _____

Type of service: sit-down meals _____

(Check all that apply) take-out _____

caterer _____

mobile vendor _____

other _____

FOOD PREPARATION REVIEW

Check all categories of potentially hazardous foods to be handled, prepared, and served.

Category (Yes) / (No)

Thin meats, poultry, fish, eggs

Thick meats, whole poultry

Cold processed foods (sandwiches, salads, vegetables)

Hot processed foods (soups, stews, rice/noodles/gravy)

Bakery goods (pies, custards, cream fillings)

Other _____

Please answer the following questions:

Will food product thermometers (0-212 degrees F) be used to measure final cooking/reheating temperatures? Yes No

How will potentially hazardous foods be maintained at 140 degrees F or above during holding for service? Indicate type and number of hot holding units.

How will cold potentially hazardous foods be maintained at 41 degrees F and below during holding for service? Indicate type and number of cold holding units.

How will potentially hazardous foods be cooled to 41 degrees F?
Shallow pans/ ice baths/ rapid chill/ reduce volume?

How will potentially hazardous foods that are cooked, cooled and reheated for hot holding be reheated so that all parts of the food reach a temperature of 165 degrees F? Indicated type and number of units used for reheating foods.

Please list categories of food prepared more than 12 hours in advance of service:

Will all produce be washed on-site prior to use? Yes No
If the answer is yes, a vegetable/scullery sink is required.

Is ice made on the premises or purchased commercially?

Please specify: _____

If made on the premises, are specifications of machine provided? Yes No

Describe provision for ice scoop storage:

DRY GOODS STORAGE

Provide information on the frequency of deliveries and the expected gross volume that is to be delivered each time.

Provide total square footage of shelf space dedicated to dry storage: _____sq ft

DISHWASHING FACILITIES

Will sinks or a dishwasher be used for ware washing?

3 compartment sink / dishwasher / both

Dishwasher:

Make and model #: _____

Type of sanitization:

_____ hot water (temp. provided:_____)

_____ booster heater

_____ chemical (type:_____)

Is ventilation provided? Yes No. If yes, describe.

Does the largest pots and pan fit into each compartment of the sink? Yes No

What type of sanitizer is used in the 3-compartment sink?

_____ Chlorine

_____ Iodine

_____ Quaternary ammonium

_____ Other

Are test papers and/or kits available for checking sanitizer concentration? Yes No

Is appropriate air drying space available for the air drying of all washed utensils with the use of drain boards, wall or overhead shelves, stationary or portable racks? Yes No
Please describe type and location.

GARBAGE AND REFUSE

Will refuse be stored inside? Yes No. If so, where?

Will a dumpster be used? Yes No
Number_____ Size_____ Frequency of pick-up_____

Contractor service (name):

Will a compactor be used? Yes No

Describe the surface and location where dumpster/compactor/cans are to be stored.

Type and location of waste cooking grease storage receptacle:

INSECT AND RODENT HARBORAGE

Are all outside doors self-closing with rodent proof flashing? Yes No

How is fly protection provided on all outside entrances?

Are all pipe penetrations, beverage chases and electrical conduit chases sealed; ventilation systems exhaust and intakes protected? Yes No

Name of exterminator:

Contracted: weekly / bi-monthly / monthly

FINISH SCHEDULE

AREA:	FLOOR	BASE	WALLS	CEILING
Kitchen				
Bar				
Food Storage				
Dining Area				
Restrooms				
Garbage/Refuse Storage				



STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above, without prior approval of the Health Department, may nullify this approval.

Signature(s) _____

Date: _____



Approval of the plans and specifications does not constitute endorsement of the finished expansion. A final inspection will be made when work is completed to determine compliance with local and state laws and before an establishment license will be issued. Call this office at least **2 weeks** before the proposed opening to schedule and appointment for inspection.



GUIDE TO FOOD ESTABLISHMENT CONSTRUCTION AND REMODELING

1. Plans with plan review application and fee of \$75 must be submitted for approval before any construction begins.
2. The establishment name, the name of a contact person, a mailing address and phone number must be provided.
3. Floor surfaces in kitchen, in all other rooms and areas in which food is stored or prepared, in which utensils are washed, and in locker rooms and restrooms, shall be of smooth, non-absorbent, easily cleanable materials. (i.e. quarry tile or seamless sheet vinyl)
4. Sidewalls of all food preparation, utensil washing and handwashing rooms or areas shall have light colored, smooth, easily cleanable surfaces. Behind cooking equipment, grills, stoves, and sinks, surfaces shall be washable up to at least the highest level reached by splash or spray.
5. All floors in food preparation, food storage, utensil washing rooms and areas, walk in refrigerators, locker rooms and restrooms shall provide a coved juncture between the floor and the wall.
6. The ceiling in food preparation areas is to be of a smooth, non-absorbent material. (use of laminated, "non-fissured", lay-in panels is acceptable)
7. Refrigerator unit condensation (if not self-contained) shall discharge into an open accessible waste sink or floor drain which is properly trapped and vented.
8. Permanently fixed light sources shall provide at least 50 foot candles of light on all food preparation surfaces, utensil washing levels, and cooking equipment.
9. Bulbs of lighting fixtures shall be protected through the use of effective devices such as shields, guards, sleeves, coatings or covers.
10. Under the counter shelving and interior cabinet shelving shall be non-absorbent, smooth and easily cleanable. (contact paper and foil are prohibited)
11. Counter tops intended for cutting upon must be of a smooth, non-absorbent material which is free of crevices and cracks. (hard maple wood and non-toxic plastic or rubber are acceptable)
12. A three compartment sink is required. Each individual compartment must be large enough to totally submerge the largest piece of removable equipment to be washed.
13. An air drying rack is to be provided for cleaned kitchenware. (cannot be installed above sinks)
14. Handwash sink(s) must be provided in food preparation areas conveniently located for expeditious use by employees.
15. At least one utility sink or curbed cleaning facility with a floor drain must be provided.

16. A grease (trap) interceptor must be provided.
17. Exhaust hood required above cooking equipment with filters and lights.
18. Shelving for dry storage to be provided with bottom shelf installed to allow easy access for floor cleaning.

ADDITIONAL REQUIREMENTS

1. Supervisory personnel must be certified in food safety and sanitation through a course of instruction approved by the State Department of Health.
2. Operating license application with fee must be received and approved prior to opening.

GENERAL:

1. Hand washing sink area shall be provided with soap dispensers, liquid or powder soap, and a paper hand towel dispenser.
2. Fixed equipment shall be tight to the floor and/or elevated and separated to permit easy cleaning. Work surfaced tight to wall (silicone seal acceptable).
3. Establishment with three compartment sink must have test strips to measure amount of sanitizer.
4. A dumpster container is required for storage of garbage and refuse outside of building.
5. Contracting of services by a licensed exterminator is required.
6. Cleaning equipment brooms, mops, etc., must be stored above floor.
7. All refrigerators/freezers shall have indicating thermometers.
8. All counters and food display areas to be adequately protected by use of "sneeze guard" devices, protective cases, or other approved cases (in retail sales area).

LAVATORY:

1. Easily cleanable covered receptacles shall be provided.
2. Ventilation or similar device shall be installed to eliminate obnoxious odors.
3. Door to be self-closing.

NOTES:

Inspections will be made during construction which may disclose additional items of concern.

Approval of the plans and specifications does not constitute endorsement of the finished expansion. A final inspection will be made when work is completed to determine compliance with local and state laws and before establishment license will be issued. Call this office at least **2 weeks** before the proposed opening to schedule an appointment for inspection.

Chapter 24 of the NJ state Sanitary Code was introduced in January of 2007. The following are some important requirements:

- At least one manager shall be certified in food protection through an accredited program by January of 2010. Call the NJSDOH at 609-588-3123 for course information.
- A Person or Persons in Charge (PIC) must be designated and present during all hours of operation.
- All potentially hazardous cold foods must now be maintained at 41 degrees F or below.
- Cooking temperatures for potentially hazardous foods have increased from 140 degrees F to 145 degrees F or above for 15 seconds. Ground meat/fish and pooled eggs must be cooked to 155 degrees F for 15 seconds. Poultry and stuffed meats must be cooked to 165 degrees F for 15 seconds. Partial cooking of foods is not permitted.
- Potentially hazardous foods must be cooled from 135 degrees F to 41 degrees F within 6 hours. The time period between 70 degrees F to 41 degrees F cannot be longer than 4 hours. **Cooling wands, shallow pans, and/or other cooling aids must be available for use.**
- All potentially hazardous foods must be rapidly reheated to 165 degrees F within 2 hours....no steam tables, bain maries or warmers.
- Vegetables intended for hot holding must now be cooked to a temperature of 135 degrees F.
- A calibrated hand held **thermometer** is required to monitor food product temperatures. A **“thin tipped” probe thermocouple** is now required for thin foods like hamburgers, chicken and fish filets.
- Employees cannot handle ready to eat foods (including bar garnishes) with bare hands. **Single use gloves, tongs, deli tissue and spatulas** must be used. A new glove shall be worn each time a new task is started.
- **Sanitizer test strips** must be available for use. **Dishwasher adhesive test strips** that register above 180 degrees F must also be available for use.
- Hands must be washed in a timely manner and with 10 seconds of vigorous lather and 20 seconds of total washing.
- All ready-to-eat raw (Sushi), marinated, or partially cooked fish must be frozen before service at either -4 degrees F for 7 days in a freezer or -31 degrees F for 15 hours in a blast freezer.

NOTE: Your establishment must have all **BOLD** items ready and available for use. Their availability will be checked during inspections.

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Dana L. Ruggiero
REHS
Michael Raimo
REHS

YOUR ESTABLISHMENT MUST HAVE/USE/FOLLOW THESE ITEMS:

- Sanitizer with measuring test strips
- Internal food temperatures: cold-below 41 degrees F & hot-above 145 degrees F
- Sanitize all food contact surfaces daily (spray bottles or cloths with sanitizer and water)
- Check food temperatures daily; reheat leftovers and heat chicken to 165 degrees F
- Handwash signs posted at all sinks
- Choking poster must be displayed
- Clean grease traps on a regular basis and record in log
- No reheating/cooking in steam tables
- Only defrost foods in the refrigerator, or under cold running water, or as part of the cooking process
- Establishment should have a daily maintenance check list schedule.
- Cook beef burger to an internal temperature of 160 degrees F and until the middle is light grey and the juices run clear
- Someone of supervisory capacity must be certified in food safety (at all times)
- Remember, soap doesn't kill bacteria (only antibacterial soap). Use sanitizer on everything except food
- All opening to the outer air should be effectively protected against the entrance of insects and rodents
- Monitor dumpster/exterior of premises daily