

KNOX COUNTY HEALTH DEPARTMENT

FOOD SERVICE OPERATION PLANNING REQUIREMENTS AND PROCEDURES

The following must be submitted to this department for plan approval before construction begins:

1. Type of operation and menu list.
2. Floor plan-showing layout of fixtures and equipment.
3. Equipment list with equipment numbers and model numbers.
4. Surface finish list for walls, floors, ceilings - type of product or material.
5. Plan of lighting with foot-candles indicated.
6. PLAN REVIEW FEE FOR NEW KITCHEN FACILITY: \$ 200.00
PLAN REVIEW FEE FOR EXISTING KITCHEN FACILITY: \$100.00

(Payable to the Knox County Health Department.)

The following must be obtained before this Department can issue a food service operation license.

1. State building approval - includes building and electrical.
2. State plumbing approval.
3. Fire Marshall or Local Fire Inspection approval.
4. Local City zoning/building permits.
5. Ohio Environmental Protection Agency approval for water supply and sewage system.
(1-800-686-2330)
6. Township Building Permits if required.

The following is a general checklist for commercial, NSF (National Sanitation Foundation) approved equipment required in a food service operation. The menu list and type of operation during plan approval determine the complete equipment list required by this Department.

1. Handwash sink.
2. Three-compartment sink with drain boards.
3. Grease interceptor (grease trap)
4. Vegetable preparation sink (indirectly plumbed sink).
5. Cold storage units (i.e. walk-in, refrigerator).
6. Hot storage units (i.e. steam tables)
7. Cooking units (i.e. ovens, stoves, and microwaves).
8. Freezer storage.
9. Commercial dishwasher system.
10. Work tables.
11. Storage shelves.
12. Mop sink.
13. Fire Suppression system/Ventilation system if required.

If you have any questions, contact the Knox County Health Department, Environmental Division (740-392-2200).