

EQUIPMENT REPLACEMENT CHECKLIST

DATE _____

| | | |
|-----------------|------------------|-------|
| BUSINESS NAME | ADDRESS/CITY/ZIP | PHONE |
| OWNER/DEVELOPER | ADDRESS/CITY/ZIP | PHONE |
| CONTACT PERSON | ADDRESS/CITY/ZIP | PHONE |

This Checklist must be completed ENTIRELY and submitted WITH THREE COPIES OF PLANS or plans will be returned to applicant. ALL construction and equipment installation shall be subject to a field inspection. The food facility shall not reopen for business until final approval is obtained from Environmental Health. Call for final inspection appointment(s) no less than (5) working days prior to opening. If there is any remodeling along with the equipment replacement, then the CHECKLIST FOR NEW CONSTRUCTION OR REMODELING OF FOOD ESTABLISHMENT must be used. A REMODEL is an alteration to the structure of an existing food establishment currently under permit.

Food facilities located in the Unincorporated area must first contact the County Building Department to obtain any required permits. If there has been a change of ownership, the new owner must provide this Department with a copy of the Planning Department's Zoning Clearance Form.

All spaces below must be marked as follows: ✓ (complies and is called out in plans or narrative), NA (does not apply), or E (existing).

EQUIPMENT:

_____ All new and replacement equipment must meet or be equivalent to applicable National Sanitation Foundation's Standards (NSF) and shall be constructed, installed and maintained to be easily cleaned.

ICE MACHINES:

_____ All ice machines must be located within the building in an easily cleanable, well ventilated area and must be drained to a floor sink or other approved indirect connection.

SINKS:

_____ DISHWASHING MACHINES: are recommended where a large volume of eating and drinking utensils are washed. The dishwashing machine must drain by means of an indirect waste connection to a floor sink.

_____ THREE COMPARTMENT SANITIZING SINK: must be provided for all multiservice kitchen utensils (pots, pans, spatulas, tongs, kitchen knives, spoons etc., and multiservice consumer utensils. The sink compartments and dual integral drainboards must be large enough to accommodate the largest utensils to be washed. The three compartment sink must drain by means of an indirect waste connection to a floor sink.

_____ FOOD PREPARATION SINK: food facilities needing a separate sink for food preparation such as, but not limited to, thawing, washing or soaking shall have a food preparation sink that drains by means of an indirect connection to a floor sink.

_____ A STAINLESS STEEL HANDWASH SINK: must be provided in each food preparation area, with handwashing cleanser and single service towels provided in permanently installed dispensers adjacent to each handwashing facility. Hot and cold water through a mixing faucet must be provided. Handwashing sinks shall be of a sufficient number and conveniently located for use by all employees in food preparation and utensil washing areas. Handwashing sinks shall be easily accessible and may not be used for purposes other than handwashing.

_____ A JANITORIAL SINK: a slab, basin or floor constructed of concrete or equivalent non-porous material, curbed and sloped to drain is acceptable. Provide a backflow prevention device on the faucet.

_____ All sink compartments must have hot and cold running water through a mixing faucet and an approved sewer connection.

_____ Garbage disposals are prohibited as per Public Works Departments.

_____ A cold, running water, dipper well shall be provided if scoops or other reusable serving utensils are stored in water (with an indirect connection to a floor sink).

_____ The walls behind all sinks and dishwashers shall be constructed of water proof material (FRP, stainless steel or similar surfaces) from the top of the coved base to 12" above the sink.

FLOORS:

_____ Floors shall be smooth, durable, nonabsorbent and easily cleanable.

_____ Floor surfaces in all food preparation or storage areas, utensil wash or storage areas, garbage refuse storage areas, mop sink area and restroom areas, shall be an approved type that continues up the walls (or toe-kicks) at least one (1) inch, forming a 3/8" minimum radius cove as an integral unit (Vinyl rubber topset base is NOT acceptable). Quarry tile or seamless poured epoxy are recommended floor materials. Commercial grade sheet vinyl (no felt backing) with heat welded seams may be suitable for some applications. A sample of the sheet vinyl must be submitted and approved by this Department. Where sheet vinyl is used, a cove backing (cove stick) must be used at the wall/floor and toekick/floor junctures. Vinyl composition tile (VCT) is not acceptable. Anti-slipping floor agents are restricted to traffic areas only (all other areas must be smooth).

FLOOR SINKS:

_____ Floor sinks are required to receive indirect fluid waste (all condensate and similar liquid waste) from the following equipment: dishwashers; 3 compartment multiservice kitchen and customer utensil sanitizing sinks; ice machines and bins; food preparation sinks; display cases; refrigerator units, steam tables, drink dispenser units, espresso machines; and similar equipment.

_____ Espresso machines must be ETL or UL listed as complying with "NSF Standard 4" (Look for proper sticker on machine).

REFRIGERATION:

_____ Shall be specifically constructed for commercial use (domestic model refrigeration units will NOT be accepted).

_____ Shall be provided with an accurate, readily, visible thermometer.

_____ Condensate waste from reach-in or walk-in units must be drained into a floor sink with an air gap separation or to an approved evaporator unit.

_____ Walk-in shelving must be 6" off the floor with smooth, round metal legs or cantilevered from the wall for ease of cleaning (wood is not acceptable).

_____ Floor drains and floor sinks must be located outside walk-in units.

_____ Provide at least 4" high 3/8" radius coved base on inside and outside of walk-in refrigerators.

SNEEZE GUARD OR OPEN FOOD PROTECTION:

_____ With the exception of displays of produce in retail grocery stores, unpackaged foods shall be shielded so as to intercept a direct line between the customer's mouth and the food being displayed or food shall be dispensed from approved self service containers. Provide detailed drawings of proposed sneeze guard. (Average customer mouth zone is 54" - 60").

HOT WATER SUPPLY:

_____ Indicate water heater make, model, size _____, BTU or KW _____ and the first hour recovery rate _____. Also submit cut sheets and the first and second hour yields.

KITCHEN EXHAUST SYSTEM (HOODS AND DUCTS):

_____ Mechanical exhaust ventilation shall be required at or above all cooking equipment such as ranges, griddles, ovens, deep fat fryers, barbecues and rotisseries. Mechanical ventilation may also be required at or above mechanical dishwashing equipment. The exhaust system is to effectively remove cooking odors, smoke, steam, grease and vapors from other equipment. An integrated make-up air system is required.

_____ Complete exhaust ventilation plans and performance calculations must be submitted and are to include details of make-up air and cut sheets of blowers, motors and filters. All exhaust hoods and ducts shall be installed in accordance with Chapter 20 of the current edition of the Uniform Mechanical Code.

_____ All exhaust hood dimensions and performance calculations must be accompanied with the licensed mechanical contractor's (C-20 License), or designing engineer's signature and registration or license number.

_____ Provide the following dimensions and calculations: Q formula: _____; hood dimensions: _____; hood area _____; CFM: _____; duct size: _____; duct velocity: _____; filter rating: _____; filter size: _____; number of filters needed: _____.

_____ Make-up air shall be supplied in a volume equal to the volume of air that is being exhausted and shall be supplied by a mechanical system designed solely for that purpose. The exhaust and make-up air system shall be connected by an electrical interlocking switch. Windows and doors shall not be used for the purpose of providing make-up air. Compensating hoods shall extract at least 20% of their required exhaust air flow from the kitchen area. HVAC is not a make-up air system because it recycles 85% of the internal air and only takes 15% of the outside air.

_____ Upon installation of the exhaust system, the licensed mechanical contractor/designing engineer shall conduct a field performance certification test. The results of the field performance certification test must be signed by the licensed mechanical contractor/designing engineer and submitted to EHS for review and approval. These

written results must be submitted prior to the opening of the food facility.

GREASE TRAP (INTERCEPTOR):

_____ Food facilities located in an area served by a public sewage system must contact the appropriate City Public Works Department for grease trap requirements.

_____ Food facilities located in the the Unincorporated area or Capitola must obtain written approval from Santa Cruz County Public Works (Sanitation Section).

_____ A facility located in an area not served by a public sewage system must contact the Land Use Team of EHS regarding grease trap requirements. **THE PLAN CHECK WILL NOT BE APPROVED UNTIL CLEARANCE FROM THE LAND USE TEAM IS GIVEN.**

DISCLAIMER: THE ABOVE HAS BEEN PREPARED TO PROVIDE INFORMATION AND TO ASSIST THE READER IN MEETING STATE AND LOCAL REQUIREMENTS FOR THE PREPARATION OF FOOD ESTABLISHMENT PLANS. BE ADVISED THAT THE APPLICANT FOR PLAN APPROVAL IS RESPONSIBLE TO MEET ALL CODES AND ORDINANCES AS MAY BE ENFORCED BY THIS DEPARTMENT AND BY OTHER AGENCIES.

PLAN CHECK FEE FOR EQUIPMENT REPLACEMENT: Call for current fee

SANTA CRUZ COUNTY HEALTH SERVICES AGENCY
ENVIRONMENTAL HEALTH SERVICE
701 OCEAN STREET, ROOM 312, SANTA CRUZ, CA 95060
(831) 454-2022

WATER HEATER WORKSHEET

Purpose: To determine the recovery rate in gallons per hour (GPH) and power rating in BTU's or KW (kilowatts)

Number of

(A) Plumbing Fixtures

Compartments Multiply by: GPH

| | | | |
|-----------------------------------|-------|--------|-------|
| Utensil (pot/pan) sink | _____ | x 25 = | _____ |
| Handwash sink (includes restroom) | _____ | x 5 = | _____ |
| Bar Sink | _____ | x 10 = | _____ |
| Food Prep. Sink | _____ | x 10 = | _____ |
| Mop sink | _____ | x 10 = | _____ |
| Pre-wash Dishwashing Sprayer | _____ | x 45 = | _____ |

(B) Add the numbers in the GPH column of step (A) to get total = _____ GPH

(C) Multiply result of step (B) by:

- .60 Restaurants with multi-use utensils
- OR
- .40 Restaurants with single service utensils (deli, bakery, etc.)
- OR
- .20 Markets, liquor stores, etc.

= _____ GPH

(D) Obtain dishwasher hot water usage rate from manufacturer _____ GPH.

Multiply it by 75% (or less depending on anticipated use). = _____ GPH

(E) Add the results of step (C) and (D), giving RECOVERY RATE = _____ GPH

(F) To get the required water heater POWER RATING, multiply the

result of step (E) by: 555 (if gas) = _____ BTU

or

.125 (if electric) = _____ KW

