

\$30.00 Plan Review Fee Cash____

STEUBEN COUNTY HEALTH DEPARTMENT RETAIL FOOD ESTABLISHMENT PLAN REVIEW APPLICATION

317 SOUTH WAYNE STREET ° SUITE 3A ° ANGOLA ° INDIANA ° 46703 °

Retail Food Establishment Application for Plan Review

**NOTE – The fee for a Retail Food Establishment Plan Review is \$30.00. A plan review is considered complete ONLY after all information that has been requested has been submitted, reviewed, and APPROVED. Construction MAY NOT begin until the plan review is completed. A STOP WORK ORDER may be issued under Steuben County Local Ordinance # 743 for starting construction without a plan review first being conducted.

Complete all information that is applicable to the retail food establishment project.

	Engineer/A	rchitect Information
Name:	Name:	
Contact Person:	Contact Perso	n:
Telephone #:	Telephone #:	
Mailing Address:	Mailing Addr	ess:
Establishment Information		
Check One:New Construction	Existing/Remodel	
Establishment Name:		
Contact Person:	Title:	
Establishment Telephone #:	Contact Person Telephone #	
Establishment Mailing Address:		
stablishment Street Address:		
Projected Date for Start of Project:		
Projected Date for Completion of Project:		
		ounty Local Ordinance #743
Documents Submitted for Plan Review as required in	Section 110 of 410 IAC 7-24 and Steuben C	ounty Local Ordinance #743
Documents Submitted for Plan Review as required in	Section 110 of 410 IAC 7-24 and Steuben C uet and catering menus). , and sold or served. Storage of other items suc	
Documents Submitted for Plan Review as required in Proposed menu (including seasonal, off-site, banq Anticipated volume of food to be stored, prepared	Section 110 of 410 IAC 7-24 and Steuben C uet and catering menus). , and sold or served. Storage of other items suc	ch as chemicals, paper goods, equipment, and
Documents Submitted for Plan Review as required in Proposed menu (including seasonal, off-site, banq Anticipated volume of food to be stored, prepared single-service articles must also be addressed	Section 110 of 410 IAC 7-24 and Steuben C uet and catering menus). , and sold or served. Storage of other items suc l. on, electrical, and plumbing), and finish schedu	ch as chemicals, paper goods, equipment, and ales.
 Documents Submitted for Plan Review as required in Proposed menu (including seasonal, off-site, banq Anticipated volume of food to be stored, prepared single-service articles must also be addressed Proposed layout, mechanical schematics (ventilati Proposed equipment types, manufacturers, model includes information for hot water heaters. 	Section 110 of 410 IAC 7-24 and Steuben C uet and catering menus). , and sold or served. Storage of other items suc on, electrical, and plumbing), and finish schedu numbers, locations, dimensions, performance c	ch as chemicals, paper goods, equipment, and ules. capacities, and installation specifications. This
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single-service articles must also be addressed Proposed layout, mechanical schematics (ventilati Proposed equipment types, manufacturers, model Includes information for hot water heaters Standard procedures for operating a retail food est Plan review questionnaire completed and submittee Other information may be required by the regulatory food establishment. By signing belowI/We agree to abide by all provision	Section 110 of 410 IAC 7-24 and Steuben C uet and catering menus). , and sold or served. Storage of other items suc , and sold or served. Storage of other items suc , on, electrical, and plumbing), and finish schedu numbers, locations, dimensions, performance of ablishment that ensure compliance with ISDH ed to the regulatory authority. r authority for the proper review of the prop	ch as chemicals, paper goods, equipment, and ules. capacities, and installation specifications. This

Receipt #___

ISSUED BY_

Check/Money Order #____