

\$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
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<ul> <li>Documents Submitted for Plan Review as required in</li> <li>Proposed menu (including seasonal, off-site, banq</li> <li>Anticipated volume of food to be stored, prepared single-service articles must also be addressed</li> <li>Proposed layout, mechanical schematics (ventilati</li> <li>Proposed equipment types, manufacturers, model includes information for hot water heaters.</li> </ul>	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 #\_\_\_\_