



# Remodel Plan Review Application Fee Varies

## Licensing:

All new retail food establishments/food service operations and those altering or remodeling an existing facility must complete the plan review process. Additionally, any plumbing, structural, or electrical changes needing a building permit are required to submit for simple plan review with the Health Department. All questions regarding the plan review process can be directed to our environmental office. Plan Review process may take up to 30 days to complete.

Faci	ility Name:		Project Dates:			
Faci	ility Address, City, Zip Cod	e:				
Faci	ility Phone Number:		_ Hours of Ope	ration: <sub>-</sub>		
Owr	ner Name:					
Owr	ner Address:					
Primary Contact Person: Cell Phone:						
Con	tact Person Email:					
Hov	v do you prefer to receive (	correspondence from our office:	E-mail	L	JS Postal Service	
Sig	gnature of Owner or Repre	sentative:		Dat	te:	
incl 354	uding addition of grease i -9190).	rtment must be contacted for pronterceptor, will require a building e Wood County Building Departm	permit or a Hea	alth and		
Proj	ject Description. Be sure t	o include items that are being add	led/altered:			
Sub		er supporting documentation, ar				
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	Date received	Receipt Nutribet	AIIII. Pai	u	(\$100/\$Z00)	l

Menu Changes (If applicable. Including special processes added):					
Dishwashing:					
<ul> <li>Will a dish machine be added? ☐ Yes ☐ No</li> </ul>					
○ If yes: ☐ high temp dish machine ☐ low temp chemical dish machine with audible or visual alarm					
Lighting:					
<ul> <li>Will the facility be changing or adding lighting? ☐ Yes ☐ No</li> </ul>					
<ul> <li>If yes, include the lighting changes on the floor plan</li> </ul>					
<ul> <li>o Are the lights shielded? □ Yes □ No</li> </ul>					
Plumbing:					
<ul> <li>Will the facility be making any plumbing changes? ☐ Yes ☐ No</li> </ul>					
<ul> <li>If yes, include the plumbing changes on the floor plan</li> </ul>					
Grease Interceptor:					

#### ∫ If no

- Does the facility currently have a grease interceptor? ☐ Yes ☐ No
  - o If no, one must be added to the facility

### **Surfaces Finishes:**

- All surfaces must be smooth, nonabsorbent, durable, and easily cleanable.
- If any surface finishes (including ceiling, flooring, coving, or walls) are changed or new, a finish schedule must be submitted.

Area	Flooring Material	Coving Material	Wall Material	Ceiling Material
Example: kitchen	Commercial tile	Rubber base molding	Fiberglass reinforced panel board (FRP)	Vinyl coated ceiling tiles

#### **New Equipment List:**

Manufacturer	Model Number	Description	Fixed or Portable

### Floor Plan:

- If any changes are being made to the facility layout, a new floor plan drawn to scale must be submitted.
- The new or altered areas must not be in operation until approval and final inspection from Wood County Health Department and/or Wood County Building Department is granted.