

ARKANSAS DEPARTMENT OF HEALTH
Environmental Health Protection-Food Service Section
501-661-2171

PLAN REVIEW GUIDELINES
For Food Establishments

This Guide includes an example of a floor plan example, checklists of code requirements for different types of establishment. Plans are reviewed by appointment or may be mailed. For appointments, call 501-661-2171. For additional information call our Environmental Health Specialists located in your county health unit. Copies of the applicable regulations can be obtained at your local county health unit or on our website at: https://healthy.arkansas.gov/wp-content/uploads/Retail_Food_Establishment_Rule_.pdf

Mail plans and required documents to:

Environmental Health Protection
Arkansas Department of Health
4815 West Markham, Slot 46
Little Rock AR 72205

Attn: Plan Review



Food Service Section does not review PLUMBING PLANS. If you have plumbing plans that need approval, plans must be submitted to Protective Health Codes. Contact a plumbing inspector if you have questions about plumbing approval. The plumbing plan review office can be reached at 501-661-2642.

To expedite review time, include the Plan Review Application forms listed below:

- Project Cost Estimate Worksheet and fee
- Establishment name and street address
- Source of water (Please include the name of municipal water source)
- Wastewater disposal (Please include the name of the municipal waste water)
- Floor plan showing location of all kitchen equipment
- Menu
- Proposed Standard Operating Procedures
- Other items shown on the checklist/plan review application

***FAILURE TO SUBMIT THE REQUESTED INFORMATION MAY DELAY THE PLAN APPROVAL PROCESS**

NOTE: Wells used for food establishments must comply with applicable regulations. Contact the Engineering Section of the Department of Health at 501-661-2623 for further information.

Written approval from the county Environmental Health Specialist must be provided for wastewater disposal other than public utilities (for example, septic systems).

The approval letter will be mailed or given to you at the time of the review. The original plans and a copy of the letter will be sent to the county Environmental Health Specialist at your county health department.

A pre-operational inspection is required.

For additional information call
our Environmental Health Specialists located in your local county health unit.

Copies of the applicable regulations can be obtained at your local county health unit or on our website at: https://healthy.arkansas.gov/wp-content/uploads/Retail_Food_Establishment_Rule_.pdf



ARKANSAS DEPARTMENT OF HEALTH
RETAIL FOOD PLAN REVIEW SUBMISSION FORMS

GENERAL ESTABLISHMENT INFORMATION

Construction Type (please check one):

NEW REMODEL COMMERCIAL/INCUBATOR/CONTRACT OPERATOR KITCHEN

NEW OWNER EXISTING ESTABLISHMENT MOBILE /PUSHCART CONVERSION

PARTIAL REMODEL (FIRE/FLOOD) **RESUBMIT (Previous Submission Date)** _____

Projected Start Date: _____ Projected Date for Completion: _____

Name of Establishment / Project: _____

Physical Address: _____ City: _____ State: _____ Zip: _____

County: _____ Phone Number: _____

OWNER INFORMATION

Name of Owner: _____

Owner's Mailing / Billing Address: _____ City: _____

State: _____ Zip: _____ Contact Phone Number: _____

Owner's Email Address: _____ Gov. ID #: _____ State: _____

TYPE OF ESTABLISHMENT (Please Check Only One Category)

Restaurant Food Store Kiosk Private School Public / Charter School

Private Food Service Contractor for Public Schools Daycare / Childcare

Food Mobile/Truck Hotdog Cart / Pushcart Food Salvage

Summer Feeding/Afterschool Food Pantry / Food Storage

HOT AND COLD HOLDING

HOT HOLDING: List all foods that will be hot held prior to service:

COLD HOLDING: List all foods that will be held cold prior to service:

TYPE OF SERVICE (CHECK ALL THAT APPLY):

___ Sit Down Meals ___ Take Out/Delivery ___ Catering ___ Buffet/Self-Service

___ Outdoor Service Area ___ Full-Service Bar ___ Other

OPERATION INFORMATION

HIGHLY SUSCEPTIBLE POPULATION: Will this facility cater to or serve any of the following:
(Check all that applies)

___ Assisted Living ___ Childcare ___ Health Care /Immunocompromised

___ Nursing Home ___ School with pre-school aged children

***SPECIALIZED PROCESS:** Check All That Applies

___ Curing ___ Acidification (sushi, etc.) ___ Smoking ___ Live Molluscan Shellfish

___ Reduced Oxygen Packaging ROP (eg: Vacuum packaging, sous vide, cook-chill etc.)

___ Custom Processing ___ Sprouting ___ Other, please describe and explain:

RETAIL PLAN REVIEW SUBMISSION DOCUMENTATION:

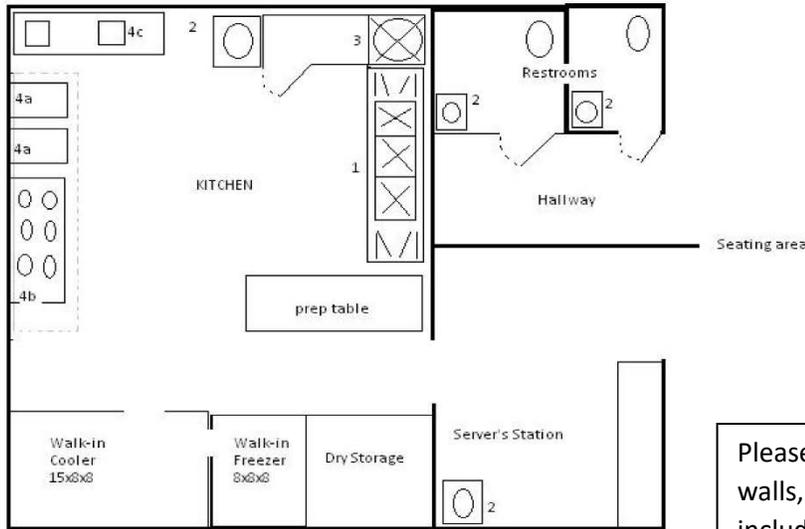
The items below have been included with the plans being submitted at this time. It is understood that omission of any requested information may result in a delay in the plan approval. Once all required items are received and any required fee paid, the plans will be reviewed within the time allotted by the Arkansas Department of Health.

YES	NO	REQUIRED SUBMITTED INFORMATION
		Proposed Menu
		Completed set of plans drawn to scale or with drawing legend
		List or Set of Manufacturer equipment specifications or list of equipment
		Standard Operating Procedures
		Plumbing plans showing hot and cold-water supply, sink locations, floor drains, waste lines from fixtures, water heaters
		Warewashing facilities and food prep sinks
		Hand sinks and toilet facilities with soap and towel provisions
		Restrooms / toilet facilities
		Storage rooms / area for food storage
		Service sink / cleaning facilities area
		Chemical storage area
		Employee storage area / changing room
		*HACCP Plan and supporting documentation (if required for specialized process)
		*Variance Request Form and Documentation (if required for specialized process)
		Equipment plan and schedule showing location of equipment
		SOURCE OF WATER: _____ Municipal _____ Well _____ Other: _____
		SOURCE OF WASTEWATER: _____ Municipal Sewage _____ Septic System
		ADDITIONAL REQUIREMENTS FOR FOOD TRUCKS – PUSH CARTS:
		Size and location of Fresh Water Tank and material to construct
		Size and location of Gray Water Tank and material to construct
		Service Area Agreement and Commissary Prep location

KITCHEN FLOOR PLAN

Each page of hand drawn plans submitted needs to have:

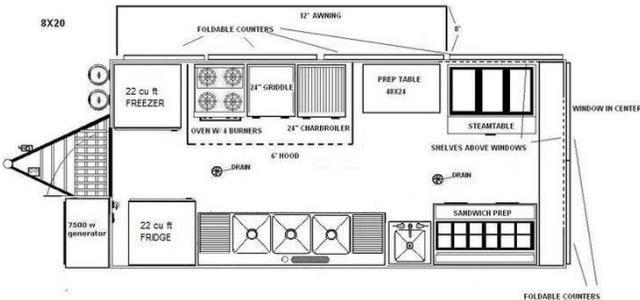
- Name of Establishment
- Physical address
- Name of owner
- Mailing address
- Telephone number



Legend

- 1- 3-compartment sink with 2 drain boards
- 2- Hand washing lavatory
- 3- Service sink
- 4 - List of all equipment
 - 4a- Fryers
 - 4b- Stove
 - 4c- Microwave

Please include the type of materials used for floors, walls, and ceilings. Acceptable finishes would include sealed concrete or tile for flooring; quarry tile, fiberglass reinforced plastic (FRP) or stainless steel for wall areas and coated tiled or other smooth ceiling materials.



Photographs of the Facility/Mobile Units are encouraged.

Detailed images of the inside and outside of the food service facility or mobile unit will be helpful and speed up the overall review process for those already constructed facilities.

Example of Images to Take

- Kitchen layout, Equipment, Vent-hood, lighting
- Sinks, three-compartment, handwashing, mop sinks
- Buffet line, Dry Storage Unit, Hot Holding cabinets,
- Floors, Walls, Ceiling
- Walk-Ins, Freezers, Coolers

Plans should be remitted to:
 Environmental Health Protection
 Plan Review
 Arkansas Department of Health
 4815 W Markham St, Slot 46
 Little Rock, AR 72205

Standard Operating Procedures for Food Service Establishments

Who must have standard operating procedures?

- All new food establishments, including but not limited to Mobile/Pushcarts, Feeding Programs, Cooking or Prep Kitchens, Concession Stands, Temporary Establishments and Food Trucks.
- Establishments using a HACCP Plan or Variance.

What are standard operating procedures?

- Procedures specific to your operation describing the activities necessary to complete tasks in accordance with the food code and Arkansas food law. The procedures are used to train the staff members responsible for the tasks.
- Three purposes for establishing SOPs for your operation are: (1) to protect your products from contamination from microbial, chemical, and physical hazards; (2) to control microbial growth that can result from temperature abuse or poor personal hygiene; and (3) to ensure procedures are in place for maintaining equipment and assisting with Active Managerial Controls within the food establishment.

Why must procedures be submitted?

- Arkansas Food Regulations requires standard operating procedures to be established prior to opening or reopening. These procedures must be maintained in the facility and accessible to the staff and regulatory authorities upon request.

How must procedures be developed?

- Procedures are mostly for use by managers and staff. Develop procedures in the language, style, and format best for the establishment. An English copy of the procedures is needed for the plan reviewer.

What procedures must all establishments submit?

- Handwashing.
- Personal hygiene, including cuts and sores.
- Preventing bare hand contact with ready-to-eat food (gloves, utensils, etc.).
- Employee/Staff illness.
- Purchasing food from approved sources.
- Cleaning and sanitizing food contact surfaces.
- Norovirus Cleanup (*See Regulatory Authority for assistance with approved procedure*)

What procedures must all establishments develop when applicable to their operation?

- Cross-contamination prevention within the establishment
- Warewashing manual dishwashing
- Date-marking ready-to-eat, and TCS (time/temperature control for safety food).
- Using time only (not time and temperature) as a method to control bacterial growth.
- Thawing TCS foods (time temperature control for safety food).
- Cooking TCS foods (time temperature control for safety food).
- Cooling TCS foods (time temperature control for safety food).
- Reheating foods.
- Hot holding foods.
- Cold holding foods.

Procedures can be sent with the plans at time of initial review and maintained on-site and used by the person in charge and staff. Technically correct procedures must be in place by the pre-opening inspection.



Arkansas Department of Health Project Cost Estimate Worksheet

As required by A.C.A. § 20-7-123, this worksheet must be completed and submitted with appropriate fee(s)

PROJECT NAME _____

PROJECT ID# (ADH Use Only)

COUNTY _____

PROJECT LOCATION (911 if available) _____

CITY, STATE, ZIP _____

OWNER/SUBMITTER NAME _____ PHONE _____

MAILING ADDRESS _____

CITY, STATE, ZIP CODE _____

EMAIL (if available) _____

COST ESTIMATE: ESTIMATED COST SHALL BE BASED ONLY ON THOSE IMPROVEMENTS THAT REQUIRE
A DEPARTMENT OF HEALTH REVIEW

1. WATERSYSTEM IMPROVEMENTS (non-plumbing)..... \$ _____

For questions regarding water system improvements ENGINEERING (501) 661-2623

2. SEWER SYSTEM IMPROVEMENTS (non-plumbing)..... \$ _____

For questions regarding sewer system improvements ENGINEERING (501) 661-2623

3. PLUMBING..... \$ _____

For questions regarding plumbing plans (501) 661-2650

Water Purveyor / Provider: _____

4. SWIMMING POOL (public)..... \$ _____

For questions regarding swimming pool plans (501) 661-2171

5. FOOD SERVICE- Retail or Wholesale/Manufacturing (new/reno) \$ _____

For questions regarding food establishment plans (501) 661-2171

TOTAL ESTIMATED COST \$ _____

A. PLAN REVIEW FEE..... \$ _____

1% of total est. cost, not less than \$50.00 and not to exceed \$500.00

(See #1 on page 2)

TOTAL FEES SUBMITTED \$ _____

(Checks or money orders made payable to ADH)

PREPARED BY: _____ DATE _____

PRINT NAME: _____

EXPLANATION OF PLAN REVIEW FEES

#1) A.C.A. § 20-7-123 establishing a fee for the review of plans and specifications which are required by law or regulation to be reviewed by the Department (*Line items # 1,2,3,4,5 on page 1*). The fee is **1%** of the estimated cost of improvements, with a **minimum fee of \$50.00** and a **maximum fee of \$500.00**. An Engineering estimate must accompany the plans unless the maximum fee of \$500.00 is paid.

IF TOTAL ESTIMATED COST IS **\$5,000.00 OR LESS**, REVIEW FEE IS **\$50.00**.
 IF TOTAL ESTIMATED COST IS **\$50,000.00 OR MORE**, REVIEW FEE IS **\$500.00**.
 IF TOTAL ESTIMATED COST IS BETWEEN **\$5,000.00 AND \$50,000.00**, CALCULATE AS FOLLOWS:

PLAN REVIEW FEE = (0.01) x (TOTAL ESTIMATED COST) = \$ _____

Complete Below Only for plans utilizing onsite wastewater systems including subdivisions containing lots < 3 acres, mobile home and RV parks.

#2) A.C.A. § 14-236-116 establishing a fee for the review of plans for subdivisions containing lots <3 acres utilizing individual onsite wastewater systems.

Subdivisions on Individual Onsite Wastewater:

FIRST LOT @ **\$100.00** \$ 100
 ADDITIONAL LOTS @ **\$25.00/each**\$ _____
TOTAL \$ _____
 (Maximum Fee = **\$1500.00**)

#3) A.C.A. § 20-27-1201 established a review fee for Mobile Home Parks and Recreational Vehicle Parks utilizing onsite wastewater systems and is based on the number of spaces.

Mobile Home & RV Parks utilizing Onsite Wastewater Systems:

2-25 SPACES..... **\$25.00**
 26-50 SPACES..... **\$50.00**
 51-75 SPACES..... **\$75.00**
 76 OR MORE..... **\$100.00**

PLAN REVIEW FEE:

Total Submitted (#2 + #3) _____
 (Checks or money orders payable to ADH)

For more information regarding Sections #2 and #3, please contact ADH Engineering 501-661-2623.

Food Safety Questions:

- | | | |
|---|-----|----|
| 1. Will the facility be serving food to a highly susceptible population?(young children, the elderly, or the chronically ill) | Yes | No |
| 2. Will you be using specialized processing methods? (e.g. spouting seeds or beans and methods to preserve/extend shelf life, or render food so that it no longer requires temperature control for safety such as vacuum packaging, curing, canning, or pickling). | Yes | No |
| a. If yes, do you have a HACCP plan? | Yes | No |
| 3. Is there a policy to exclude or restrict food workers who are sick or have infected cuts and lesions? | Yes | No |
| 4. Are your managers/workers required to complete food safety training? | Yes | No |
| 5. Do you or an employee of your business with supervisory authority have a Certified Food Safety Manager certification from an accredited program?
If yes, please provide the name of the accredited program, date of expiration, and the certificate number? _____ | Yes | No |

DISCLAIMER: A person may not operate a Food Establishment without a valid Permit issued by the Arkansas Department of Health (ADH). I understand that I must contact the appropriate ADH representative to schedule a pre-opening inspection. Once the pre-opening inspection is conducted, and the inspection is satisfactory, a permit will be issued. The permit must be displayed at the food establishment in a location that is conspicuous to consumers. This permit shall remain valid until expired, suspended, cancelled, revoked, or unpaid. An annual fee will be billed and due upon receipt. Permits are not transferable to new owners or new locations. ALL FEES ARE NON-REFUNDABLE.

STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from this Health Regulatory Office may nullify final approval.

Signature(s) _____

owner(s) or responsible representative(s)

Date

THIS APPLICATION IS TO BE COMPLETED BY THE OPERATOR AND SUBMITTED, WITH THE APPROPRIATE FEES (CHECK OR MONEY ORDER), TO THE REGULATORY AUTHORITY 30 DAYS PRIOR TO OPENING.

**Submit to:
Arkansas Department of Health
Food Protection Services
4815 W. Markham St., Slot 46
Little Rock, AR 72205**

FOR AGENCY USE ONLY

FOR ESTABLISHMENTS NOT NEEDING RETAIL PLAN REVIEW

I have reviewed the paperwork submitted, have had conversations with the prospective new operator related to their intended food preparation practices and menu, and/or have current working knowledge of the condition of this facility. It is my recommendation that this facility does not need to go through a Retail Plan Review.

EHS: _____ *Signature:* _____

DATE: _____

