

Food Facility Plan Review Fee Checklist (Effective August 1, 2011)

Facility: _____
 Address: _____
 Date: _____

Please Note: Plan reviews will be completed within 30 days after submission. Incomplete submittals will require additional time to review.

Food Service		Unit	Unit Cost	# of units	Total
Check all that apply	Basic Plan Review Fee (applies to all)	Establishment	\$240		
	Full Service		\$120		
	Multiple Endorsements (bar, kitchen, catering, deli, meat market, bakery, perishable food dealer, produce, etc)	Endorsement	\$120		
	More than 1 kitchen	Kitchen	\$120		
	Non-public water & wastewater Review		\$120		
	Resubmittal Fee		\$90		
	Pre-opening inspection		\$90		
Totals					\$0
Additional Food Service fees					
Check all that apply	Endorsement Change	Endorsement	\$120		
	Change of Owner (Operation Plan Review)		\$120		
	Minor Remodel		\$120		
	Special inspection charges	Per hour	\$60		
Totals					\$0
Definitions:					
Full Service: Extensive handling of raw ingredients; cooking, cooling, and reheating of potentially hazardous foods; advanced preparation for next day service; processes that require hot and cold					
Endorsements: Type of operation that requires review and approval of the processes required for that operation. This can include: food service, bar, meat market, bakery, food manufacturing on-site, mobile or semi-permanent operations, water haulers, perishable food dealers, catering, deli, and produce					
Non-public: any water or wastewater system that serves less than 25 people per day, 60 days per year and does not fall under public water supply rules					
Minor remodel: projects that do not require closure to maintain cleanliness and does not significantly disrupt operations, that add or replace < 3 pieces of equipment					
Potentially hazardous foods: a food that is a natural or synthetic and is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic micro-organisms; the growth and toxin production of Clostridium botulism; or in raw shell eggs, the growth of Salmonella; a food of animal origin that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts, cut melons; and garlic and oil mixtures.					
Special Inspection: Any inspection for non-compliance, enforcement activities to include letters, consulting within the department and Notice of Violation.					