

# **BIG HORN COUNTY HEALTH DEPARTMENT**

## **ENVIRONMENTAL HEALTH SECTION**

809 N. Custer Ave.  
Hardin, MT 59034  
Phone (406) 665-8724  
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**Contact:** Craig Taft, R.S.

**FOOD ESTABLISHMENT**

**PLAN REVIEW PACKET**

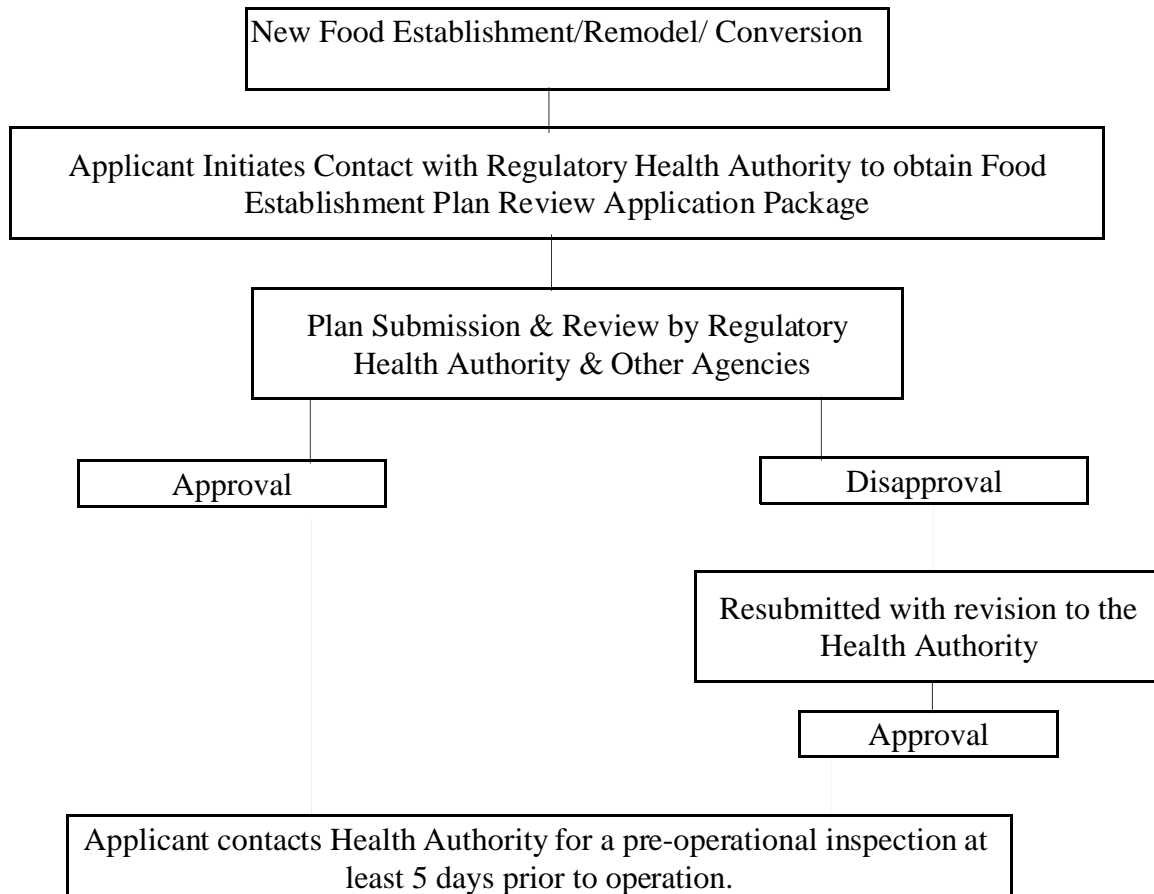
## INTRODUCTION

Whenever a Food Service Establishment is constructed or remodeled and whenever an existing structure is converted to use as a licensed establishment, properly prepared plans and specifications must be submitted to the Big Horn County Health Department for review and approval prior to construction, remodeling or conversion.

The intent of this document is to save time, money, prevent frustration, and most importantly, reduce the number of food-borne illnesses because of poor facility design and operation. It is designed to inform the applicant of many state and local rules pertaining to both the construction and operation of a food service establishment. You need not be an expert to effectively complete this process.

Approval of these plans and specifications by the Big Horn County Health Department does not indicate compliance with any other code, law or regulation that may be required--federal, state or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment) . A pre-opening inspection of the establishment with equipment will be necessary to determine if it complies with the local and state laws governing food service establishments.

### PLAN REVIEW PROCESS FLOW CHART



Big Horn County Health Department  
809 N. Custer Ave., Hardin, MT 59034  
Phone: (406) 665-8724 FAX (406) 665-1025

## FOOD ESTABLISHMENT PLAN REVIEW APPLICATION

NEW     REMODEL     CONVERSION

Name of Establishment: \_\_\_\_\_  
Address: \_\_\_\_\_  
Phone if available: \_\_\_\_\_  
Name of Owner: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_  
Telephone: \_\_\_\_\_  
Applicant Information: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_  
Telephone: \_\_\_\_\_ FAX \_\_\_\_\_  
Title (owner, manager, architect, etc.): \_\_\_\_\_

I have submitted plans/applications (please note date of submittal on application line) to the following:

- \_\_\_\_\_ Zoning/Planning: City of Hardin, 406 N. Cheyenne, Hardin, MT 59034, 406-665-9264 or 665-9260
- \_\_\_\_\_ Zoning/Planning: Outside Hardin Jurisdiction: County Health Department/Subdivision Section: 406-665-8724
- \_\_\_\_\_ Building Inspector: City of Hardin Building Inspector: 406-665-9264
- \_\_\_\_\_ Building Inspector: Outside city limits: State Inspector: John Agan, 406-248-2488.
- \_\_\_\_\_ State Department of Commerce, Building Codes Bureau, 1218 E. 6th Ave., PO Box 200517, Helena, MT 59620-0517 (406) 444- 3933 - Outside City Building Inspector Zone only
- \_\_\_\_\_ Plumbing & Mechanical Permits and Inspections (City/County): Darrel Vashus, State Inspector, 406-365-8341
- \_\_\_\_\_ Electrical Permits & Inspections (City/County): Dan Robertus, State Inspector, 406-323-3455
- \_\_\_\_\_ Fire Department Inspections: City of Hardin: 406-665-9266
- \_\_\_\_\_ Deputy State Fire Marshal: Outside City of Hardin Jurisdiction: Sally McKenna 406-896-4388

*This checklist is separated into two parts. Part A: Facilities should be completed by the contractor or architect. Part B: Food Prep should be completed by the food service manager or owner.*

**PART A: FACILITIES**  
**(to be completed by contractor or architect)**

**Please enclose the following documents:**

\_\_\_\_\_ Site plan showing location of business in building, location of building on site including alleys, streets and location of any outside facility (dumpsters, walk-ins, etc.)

\_\_\_\_\_ Floor plan drawn to scale of facility showing location of all food service equipment, plumbing, electrical services and mechanical ventilation. The plans shall be accurately drawn to a minimum scale of 1/4 inch = 1 foot and show the following:

1. Auxiliary areas such as storage rooms, garbage rooms, toilets, and basements used for storage or food preparation
2. Entrances, exits, loading/unloading areas and docks
3. Complete finish schedules for each room, including floors, walls, ceilings and coving.

Total Square Feet of Facility: \_\_\_\_\_

Projected Date for Start of Construction: \_\_\_\_\_

Projected Date for Completion of Project: \_\_\_\_\_

*The following is a list of some of the minimum requirements for food service facilities. Put a check mark next to the item if you have included it on the plans you are submitting for review or put "N/A" for not applicable. Provide explanations when requested.*

**TYPES OF SINKS REQUIRED:**

\_\_\_\_\_ **HAND WASHING SINK:** Hand-washing facilities for food employees must be located within any area where food is prepared or served and in the utensil washing areas. Sinks used for food preparation or curbed cleaning sinks used for mop water disposal may not be used for hand-washing. Each hand washing sink must be provided with warm running water, soap, and paper towels or a hand drying device providing heated air. Self-metering faucets must stay on for at least 15 seconds.

\_\_\_\_\_ **FOOD PREPARATION SINK:** If vegetables and fruit are to be served, a food prep sink must be provided which is indirectly connected to the sewer through an airgap. Food prep sinks may not be used for hand washing or waste water disposal.

\_\_\_\_\_ **UTILITY SINK:** In new or extensively remodeled establishments at least one utility sink or curbed cleaning facility with a floor drain must be provided and used for the cleaning of mops and disposal of mop water or liquid wastes. The use of hand washing sinks, 3- compartment sinks, or food preparation sinks for this purpose is prohibited.

\_\_\_\_\_ 3-COMPARTMENT SINK: must be provided to wash, rinse, and sanitize all multi-service kitchen and consumer utensils. Food establishments using a dishwashing machine shall provide a 3-compartment sink or provide a plan acceptable to the regulatory authority to adequately wash, rinse, and sanitize utensils in case the dishwashing machine is not functional. Each sink compartment must be large enough to hold all utensils, dishes, pots, and pans. Drainboards or easily movable dish tables of adequate size must be provided for soiled and cleaned utensils.

**FINISH SCHEDULE:**

\_\_\_\_\_ Floors in all food prep, food storage, utensil washing areas, and toilet rooms must be constructed of smooth, durable, material such as sealed concrete, terrazzo, ceramic tile, durable grades of linoleum or plastic, or tight wood impregnated with plastic.

\_\_\_\_\_ Walls and ceilings of walk-in refrigeration units, food prep areas, dishwashing areas, and toilet rooms must be light colored, smooth, nonabsorbent, and easily cleanable. Walls behind sinks and dishwashers should be constructed of a waterproof material (FRP, stainless steel, or similar surface)

\_\_\_\_\_ Junctures between walls and floors must be coved and sealed.

\_\_\_\_\_ Studs, joists, and rafters may not be exposed in walk-in refrigerators, food prep areas, dishwashing areas, toilet rooms, and vestibules.

**Please fill in material for finish schedule:**

	FLOOR	WALLS	COVING	CEILING
Kitchen	_____	_____	_____	_____
Bar	_____	_____	_____	_____
Food Storage	_____	_____	_____	_____
Other Storage	_____	_____	_____	_____
Dishwashing Area	_____	_____	_____	_____
Toilet rooms	_____	_____	_____	_____
Dressing Rooms	_____	_____	_____	_____
Garbage and Refuse storage	_____	_____	_____	_____
Mop Service Area	_____	_____	_____	_____
Walk-in Refrigeration Units	_____	_____	_____	_____

**WATER SUPPLY:**

\_\_\_ Enough hot potable water must be provided from a source constructed and operated in accordance with Title 75, Chapter 6, MCA and ARM Title 17, Chapter 38, subchapters 1 and 2, applicable to public water and wastewater systems.

Indicate size of hot water heater: \_\_\_\_\_

(Attached is water heater worksheet that you can use to determine the recovery rate and power rating required for your food service establishment)

The water system serving this establishment is (check one):

\_\_\_ Public water supply

(Provide state-assigned PWS # \_\_\_\_\_)

\_\_\_ Private water supply (only allowed if the system serves less than 25 people less than 60 days out of the year)

**SEWAGE DISPOSAL:**

\_\_\_ All sewage, including liquid waste, must be disposed of by a public sewer system or by a septic system approved by the Big Horn County Health Department.

The sewer system serving this establishment is (check one):

\_\_\_ City sewer (“authorization to connect” document attached? Yes \_\_\_ No \_\_\_)

\_\_\_ Private septic system (permit # \_\_\_\_\_) If proposed, are plans and specifications attached? Yes \_\_\_ No \_\_\_

**INSECT AND RODENT HARBORAGE:**

\_\_\_ Outside doors must be tight-fitting and self-closing

\_\_\_ If doors are to be left open, tight-fitting, self-closing screen doors with screening material not less than 16 mesh to the inch must be provided.

\_\_\_ Screens for windows, skylights, transoms, intake and exhaust air ducts, and other openings to the outside must be tight-fitting and free of breaks. Screening material not less than 16 mesh to the inch must be provided.

\_\_\_ Area around the building must be kept clear of unnecessary brush, litter, boxes, etc.

**GARBAGE AND REFUSE**

\_\_\_ Garbage containers must be provided near all hand-washing sinks.

\_\_\_ Containers used in food prep and dishwashing areas must be kept covered after they are filled or when not in active use.

\_\_\_ A garbage can washing area must be provided with hot water and detergent or steam.

- \_\_\_\_\_ A commercial container constructed to be mechanically dumped by the garbage collector must be provided outside the establishment and must be picked up at intervals not to exceed seven days.
  - \_\_\_\_\_ The commercial container shall be placed on a hard, level, cleanable surface (i.e. concrete).
  - \_\_\_\_\_ Dumpster, compactors, and compactor systems must be easily cleanable, provided with tight-fitting lids, and shall be kept covered when not in actual use.
- If used, please indicate type and location of grease storage receptacle
- \_\_\_\_\_ 1000 gal external grease interceptor
  - \_\_\_\_\_ in-line internal grease interceptor, maintenance schedule required

**LIGHTING:**

- \_\_\_\_\_ All food prep and dishwashing areas must be provided with at least 50 foot candles of light.
- \_\_\_\_\_ All utensil and equipment storage areas and toilet rooms must be provided with at least 20 foot candles of light.
- \_\_\_\_\_ All walk-in refrigeration units, dry food storage areas, and other areas must be provided with at least 10 foot candles of light.
- \_\_\_\_\_ All lights in food storage, preparation, dishwashing, service, and display areas must be shielded.

**VENTILATION and EXHAUST SYSTEM:**

- \_\_\_\_\_ Kitchens and bathrooms must have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, odors, smoke, and fumes and must be vented to the outside.
- \_\_\_\_\_ Exhaust Hoods must be installed above all commercial type deep fat fryers, broilers, fry grills, steam-jacketed kettles, ranges, ovens, barbecues, rotisseries, dishwashing machines, and other equipment which produces steam, smoke, grease, or heat. Hood installation must be permitted and inspected by the building department.
- \_\_\_\_\_ Ventilation hoods and devices must be designed to prevent grease or condensation from collecting on walls and ceilings, and from dripping into foods or onto food contact surfaces.
- \_\_\_\_\_ Filters or other grease extracting equipment must be readily removable for cleaning if not designed to be cleaned in place.

**PLUMBING:**

Plumbing schedule must show location of floor drains, floor sinks and water supply lines, overhead waste waterlines, hot water heater(s), backflow prevention, and waste water line connections.

## 1. Submerged Inlet Protection.

- \_\_\_ The potable water system shall be installed to preclude the possibility of backflow. Devices shall be installed to protect against backflow and backsiphonage at all fixtures and equipment where an air gap at least twice the diameter of the water supply inlet is not provided between the water supply inlet and the fixture's flood level rim.
- \_\_\_ Carbonators for beverage dispensers must have an approved backflow preventer (according to Bldg. Dept)
- \_\_\_ All hosebibs inside and outside must have a non-removable hosebib type vacuum breaker.
- \_\_\_ A pre-flush hose with a nozzle head that may be submerged must have a pressure vacuum breaker.
- \_\_\_ Faucets on mop or utility sinks that allow a hose connection must have a vacuum breaker.
- \_\_\_ Flush valve toilets and urinals must have an atmospheric or pressure vacuum breaker.
- \_\_\_ Soap portioners on faucets must contain an internal air gap.
- \_\_\_ Water wash systems for exhaust hoods must have an air vent type backflow preventer (RPZ may be required if toxic chemicals are added)
- \_\_\_ The following inlets which are or may become submerged must have an atmospheric vacuum breaker:
  - \_\_\_ Supply inlet to garbage grinder
  - \_\_\_ Supply inlet to dish table trough
  - \_\_\_ Fill line for steam kettle
  - \_\_\_ Supply line for mechanical warewashing machine
  - \_\_\_ Garbage can washer
  - \_\_\_ Perforated pipe to oriental wok cookers

## 2. Drains

- \_\_\_ A direct connection may not exist between the sewerage system and any drains originating from equipment in which food, portable equipment, or utensils are placed.
- \_\_\_ Dishwasher waste outlet must have an air gap unless it is located within 5 ft of a trapped floor drain, in which case the outlet may be connected directly on the inlet side of a properly vented floor drain trap.
- \_\_\_ The following equipment must have air gapped drains:
  - \_\_\_ Ice machines and ice storage bins
  - \_\_\_ 3-compartment warewashing sinks
  - \_\_\_ Food prep sinks
  - \_\_\_ Steam table/steam kettle drain lines
  - \_\_\_ Condensate drain lines from refrigeration equipment (to a floor sink outside of the unit)
  - \_\_\_ Potato peelers
  - \_\_\_ Running water dipper wells



**TOILET FACILITIES:**

- \_\_\_ Restrooms must be provided for employees within 200 feet of the food service operation.
- \_\_\_ Restrooms must have tight-fitting, self-closing doors.
- \_\_\_ A wall-hung or protected toilet tissue container must be provided at each toilet.
- \_\_\_ Easily cleanable waste receptacles must be provided in each restroom. Restrooms used by females must have covered waste receptacles.
- \_\_\_ A handwash sink with warm running water, soap, and paper towels or a hand drying device providing heated air must be provided in each restroom. Self-metering faucets must stay on for at least 15 seconds.

**DRESSING ROOMS:**

- \_\_\_ Lockers or other facilities must be provided for storage of employee’s clothing and other belongings.

**TOXIC MATERIALS:**

- \_\_\_ Cabinets or a physically separated area used for no other purposes must be provided for the storage of all poisonous or toxic materials. They may not be stored above food, food equipment, utensils, or single-service articles.

**PREMISES:**

- \_\_\_ Laundry facilities in a food service must be restricted to linens, cloths, uniforms, and aprons. If these items are washed, an electric or gas dryer must be provided.
- \_\_\_ The walking and driving surfaces of all exterior areas must be surfaced with concrete or asphalt (required in Missoula County Air Stagnation Zone), or with gravel or similar material effectively treated to facilitate maintenance and minimize dust, and surfaces must be graded to prevent pooling.

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STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from the Big Horn County Health Department may nullify any approval.

Signature(s) \_\_\_\_\_  
contractor, architect or responsible representative(s)

Date: \_\_\_\_\_

Phone Number \_\_\_\_\_

**PART B: FOOD PREPARATION**  
(to be completed by food service manager or owner)

**Please include the following documents:**

\_\_\_\_\_ Proposed Menu

\_\_\_\_\_ Manufacturer Specification sheets for each piece of equipment shown on the plan

**Number of Seats:** \_\_\_\_\_

**Number of Staff:** \_\_\_\_\_  
(Maximum per shift)

**Hours of Operation:** Sun \_\_\_\_\_ Mon \_\_\_\_\_ Tues \_\_\_\_\_ Wed \_\_\_\_\_ Thurs \_\_\_\_\_  
Fri \_\_\_\_\_ Sat \_\_\_\_\_

**Maximum Meals to be Served:** Breakfast \_\_\_\_\_ Lunch \_\_\_\_\_ Dinner \_\_\_\_\_

**Type of Service** (check all that apply):

- \_\_\_\_\_ Sit Down Meals
- \_\_\_\_\_ Take Out
- \_\_\_\_\_ Caterer
- \_\_\_\_\_ Itinerant Vendor
- \_\_\_\_\_ other \_\_\_\_\_

**Extent of Food Handling:** \_\_\_\_\_ Very limited \_\_\_\_\_ Moderate \_\_\_\_\_ High

**Reheating of Potentially Hazardous Foods (PHFs):** \_\_\_\_\_ None \_\_\_\_\_ Some \_\_\_\_\_ Much

(PHFs include meat, poultry, fish, shellfish, milk and milk products, cooked rice and beans or other heat-treated plant foods, soy-protein foods (tofu), shell eggs, baked or boiled potatoes, sliced melons, raw seed sprouts, and garlic-and oil mixtures)

**Is your clientele mostly children and/or elderly:** \_\_\_\_\_ YES \_\_\_\_\_ NO

*The following is a list of some of the minimum requirements for food service procedures taken from the [Montana Rules for Food Service Establishments](#). Put a check mark next to the item if the food safety procedure is or will be part of your safe food service operation plan or put "N/A" for not applicable. Provide explanations when requested.*

## **FOOD SUPPLIES:**

- \_\_\_\_\_ Food supplies must be obtained from approved sources.
- \_\_\_\_\_ Receiving temperature of refrigerated, potentially hazardous food must be 41°F or below.

## **FOOD STORAGE AND PROTECTION:**

- \_\_\_\_\_ Frozen food must be kept frozen, at 0°F and below.
- \_\_\_\_\_ Enough conveniently located refrigeration facilities must be provided to keep potentially hazardous food at 41°F (5°C) and below.
- \_\_\_\_\_ Raw animal foods must be stored separate from (not on top of) other raw ready-to-eat food and cooked ready-to-eat food.
- \_\_\_\_\_ Each refrigerator/freezer storing potentially hazardous food must have a temperature measuring device, accurate to  $\pm 3^\circ\text{F}$ .
- \_\_\_\_\_ Enough conveniently located hot food storage facilities must be provided to maintain hot potentially hazardous food at 135° F or above.
- \_\_\_\_\_ Food-grade containers must be provided for bulk food removed from its original packaging. Containers must be labeled and provided with a nonabsorbent cover.
- \_\_\_\_\_ Food must be stored in a clean, dry location at least 6 inches above the floor.
- \_\_\_\_\_ Refrigerated, ready-to-eat, potentially hazardous food prepared and held for more than 24 hours must be clearly marked at the time of preparation with a use by date and cold held for 7 days or less if the food is maintained at 41°F or below, or for 4 days or less if the food is maintained between 42°F and 45°F.

## **THAWING:**

- \_\_\_\_\_ Potentially hazardous foods must be thawed:
  - (a) in refrigerated units at a temperature not to exceed 41°F (5°C),
  - (b) under potable running water of a temperature of 70°F (22°C) or below
  - (c) in a microwave oven only when the food will be immediately cooked
  - (d) as part of the conventional cooking process

**FOOD PREPARATION AND COOKING:**

Please list categories of food prepared more than 12 hours in advance of service:

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- \_\_\_\_\_ Raw fruits and vegetables must be thoroughly washed in potable water in a food prep sink to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.
  
- \_\_\_\_\_ Potentially hazardous food may not be held at temperatures above 45°F (7°C) for refrigerated food, or below 135°F(57.2°C) for heated food, for more than:
  - (a) 4 hours, including the time needed for preparation for cooking; or
  - (b) the time specified in the cooling criteria
  
- \_\_\_\_\_ Raw animal foods such as eggs, fish, poultry, meat, must be cooked to the following temperatures for the specified times, as measured with a thermometer:

<u>Item</u>	<u>Temperature</u>	<u>Time</u>
Fish and meat	145°F (63 Â°C)	15 sec
Shell eggs individually ordered for immediate service	145°F (63°C)	15 sec
Shell eggs prepared other than above (i.e. pooled)	155°F (68°C)	15 sec
Pork products	155°F (63°C)	15 sec
Ground meats, ground fish, and injected meats	155°F (63Â°C)	15 sec, or
	158°F (70°C)	<1 sec.
Poultry, wild game, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratite	165°F (74°C)	15 sec.
Whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham (pick any one)	130°F (54°C)	121 min.
	132°F (56°C)	77 min.
	134°F (57°C)	47 min.
	136°F (58°C)	32 min.
	138°F (59°C)	19 min.
	140°F (60°C)	12 min.
	142°F (61°C)	8 min.
	144°F (62°C)	5 min.
	145°F (63°C)	3 min.

- \_\_\_\_\_ Raw meats cooked in a microwave shall be heated to a temperature of at least 165°F (74°C) in all parts of the food, and allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.
  
- \_\_\_\_\_ A HACCP plan must be submitted to the regulatory authority for the following processes:
  - (a) smoking or curing food
  - (b) using food additives as a method of food preservation, not for flavor enhancement;
  - (c) packaging food using a reduce-oxygen packaging

## **COOLING:**

- \_\_\_\_\_ Cooling of PHF must be accomplished using one or more of the following methods:
  - (a) Placing the food in shallow metal pans
  - (b) Separating the food into smaller or thinner portions
  - (c) Using rapid cooling equipment
  - (d) Stirring the food in a container placed in an ice water bath
  - (e) Adding ice as an ingredient
  
- \_\_\_\_\_ Cooked PHFs must be cooled as a continuous process:
  - (a) from 135°F (57.2°C) to 70°F (21°C) within 2 hours; and
  - (b) from 70°F (21°C) to 41°F (5°C), or below, within 4 hours, for a total of 6 hrs

## **REHEATING:**

- \_\_\_\_\_ PHF reheated for hot holding must be reheated to 165°F within 2 hours.
  
- \_\_\_\_\_ PHF reheated in a microwave oven for hot holding must be reheated so that all parts of the food reach 165°F and the food must be rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.

## **PERSONAL HYGIENE:**

- \_\_\_\_\_ No person who has a diarrheal illness or acute gastrointestinal illness or an acute respiratory infection, or while afflicted with a boil or an infected wound, shall work in a food service establishment in any capacity in which there is likelihood of such person contaminating food or food contact surfaces.
  
- \_\_\_\_\_ Except when washing fruits and vegetables, food employees shall not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as tissues, spatulas, tongs or single-use gloves.
  
- \_\_\_\_\_ Food employees shall thoroughly wash their hands with soap and running water after any of the following activities:
  - (a) immediately before engaging in food preparation
  - (b) during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks
  - (c) when switching between working with raw foods and ready-to-eat foods
  - (d) after handling soiled equipment and utensils
  - (e) after coughing, sneezing, using a handkerchief or disposable tissue
  - (f) after using the bathroom
  - (g) after eating, drinking or using tobacco
  - (h) after touching body parts except for clean hands
  - (i) after cleaning, taking out the garbage, or engaging in any activity which may contaminate hands

## **CROSS-CONTAMINATION:**

- Tableware must be washed, rinsed, sanitized, and air-dried after each use.
- Kitchenware and food contact surfaces of equipment must be washed, rinsed, sanitized, and air-dried after each use and following any interruption of operations during which time contamination may have occurred.
- Food establishments using a dishwashing machine shall provide a 3-compartment sink or provide a plan acceptable to the regulatory authority to adequately clean, rinse, and sanitize utensils in case the dishwashing machine is not functional.
- Each compartment of the 3-compartment sink must be large enough to hold all utensils, dishes, pots, and pans. Drainboards or easily movable dish tables of adequate size must be provided for soiled and cleaned utensils.

### **For warewashing in a 3-compartment sink immersion in one of the following is required for sanitizing (check one):**

- 100-200 ppm chlorine, 30 sec. (temp at least 75°F)
- 200 ppm quaternary ammonium, 30 sec.
- 25-50 ppm iodine (pH not higher than 5.0 and temp of at least 75°F), 30 sec
- 170°F water, 30 seconds

### **For dishwashing machines only, the type of sanitization used is (check one):**

- Hot water with a final rinse temperature of 180°F or greater so that utensil surface temperature of 160°F is reached. Hot water dishwashing machines must have a ventilation hood.
- Automatic chemical dispenser (100-200 ppm chlorine or 200 ppm quat)
- Moist cloths used for wiping food spills on food contact and non-food contact surfaces of equipment must be laundered as required, stored in a chemical sanitizer (100-200 ppm chlorine or 200 ppm quat) and maintain sanitizing strength at the point of use.
- A chemical test kit must be provided to test sanitizer concentration.

## **TOXICS:**

- All poisonous and toxic materials including pesticides, detergents, sanitizers, cleaners, and other chemicals shall be clearly labeled.
- Poisonous and toxic materials may not be stored above food, food equipment, utensils, or single-service articles.

**PREMISES:**

\_\_\_\_\_ Clean cloths and linens must be stored in a clean place, protected from contamination.

\_\_\_\_\_ If lockers or other facilities for the storage of employee's clothing and other belongings is not clearly indicated on plans, please describe where these items will be stored:

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\_\_\_\_\_ Soiled cloths and linens must be stored in non-absorbent containers or washable laundry bags until removed for laundering.

\_\_\_\_\_ Maintenance and cleaning tools such as brooms, mops, vacuum cleaners and similar equipment must be stored in a way that does not contaminate food and food equipment.

\_\_\_\_\_ New restaurants must meet any smoke-free requirements per state rules, codes and regulations.

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STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from the Big Horn County Health Department may nullify any approval.

Signature(s) \_\_\_\_\_  
owner, manager, or responsible representative(s)

Date: \_\_\_\_\_

Phone number \_\_\_\_\_

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