

FOOD SERVICE FACILITY PLAN REVIEW CHECKLIST

- FLOOR PLAN SHOWING THE LOCATION OF EQUIPMENT AND FACILITIES, DRAWN TO A SCALE OF $\frac{1}{4}'' = 1'$.
- FINISH SCHEDULE SHOWING THE MATERIALS TO BE USED FOR FLOOR, WALL AND CEILING FINISHES.
- EQUIPMENT SCHEDULE, SHOWING THE MAKE AND MODEL OF THE PROPOSED EQUIPMENT AND ANY REQUIRED WATER, ELECTRIC, GAS OR WASTE REQUIREMENTS.
- CALCULATIONS AND SPECIFICATIONS FOR THE AMOUNT OF HOT WATER REQUIRED AND THE WATER HEATING EQUIPMENT.
- CALCULATIONS AND SPECIFICATIONS FOR HOOD EXHAUSTS, VENT AND DUCT SYSTEMS, HVAC SYSTEMS AND MAKEUP AIR.
- PLUMBING AND ELECTRICAL PLANS SHOWING THE TYPES AND LOCATIONS OF EQUIPMENT CONNECTIONS AND DRAINS.
- MENU AND ESTIMATE OF THE NUMBER OF MEALS TO BE PREPARED DAILY, AND PROPOSED DELIVERY SCHEDULES.
- SITE PLAN SHOWING CONNECTION TO AN APPROVED WATER SUPPLY AND APPROVED SEWAGE SYSTEM, SITE DRAINAGE, SIGNAGE, PARKING AND PLANTING DETAILS, AND REFUSE STORAGE LOCATIONS WITH DETAILS ABOUT THE NUMBER AND TYPES OF CONTAINERS REQUIRED FOR GARBAGE AND RECYCLABLES.
- ANY OTHER NOTES OR DETAILS THAT MAY REASONABLY HAVE BEARING ON YOUR APPLICATION.

NOTE: Some applications may require a **Special Use** from the **Town Planning and Zoning Commission**. Some plans may require a seal and signature of an Architect licensed in Connecticut. Some site plans may require the seal and signature of a Professional Engineer or Surveyor licensed in Connecticut. If you are not sure if your application is one of these, **ASK**.