

OPERATION DETAILS

Do you offer a self-service food bar? <input type="checkbox"/> YES <input type="checkbox"/> NO Will you keep food in a steam table or warmer? <input type="checkbox"/> YES <input type="checkbox"/> NO What is your seating capacity? _____	HOURS OF OPERATION: <input type="checkbox"/> MONDAY <input type="checkbox"/> FRIDAY <input type="checkbox"/> TUESDAY <input type="checkbox"/> SATURDAY <input type="checkbox"/> WEDNESDAY <input type="checkbox"/> SUNDAY <input type="checkbox"/> THURSDAY
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SINKS

Handwashing Sink

At least one handwashing sink is required. Handwashing sinks shall be conveniently located near food activity stations and dish cleaning areas and they cannot be blocked by doors or equipment. Typically, more than one handwash sink is required. All new faucets must be hands free.

Utility/Service Sink

At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

Food Preparation Sink

A food prep sink is required when food items need cleaning or thawing by placing them in a sink below the flood rim. This requirement is for new facilities and when existing facilities change ownership.

PLEASE INDICATE THE NUMBER OF EACH SINK TYPE BELOW:

HANDWASHING SINK _____ **SERVICE SINK** _____ **FOOD PREPARATION SINK** _____

UTENSIL AND WAREWASHING

A facility needs the adequate capacity to store soiled utensils prior to washing and needs sufficient space to allow for air drying of the clean utensils. Equipment must be available to adequately wash, rinse and sanitize dishes and utensils; please indicate your method below.

- THREE COMPARTMENT SINK WITH DRAIN BOARDS
- MECHANICAL DISHWASHER OTHER, EXPLAIN:

COOLERS AND FREEZERS

Please list the make, model and square foot capacity of your mechanical food storage equipment below. Residential coolers are not allowed and residential freezers are allowed only for storage of commercially frozen foods.

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|----------|----------|
| 1. _____ | 5. _____ |
| 2. _____ | 6. _____ |
| 3. _____ | 7. _____ |
| 4. _____ | 8. _____ |

FLOORS, WALLS AND CEILINGS

Specify the type and color of finish material, i.e., fiberglass reinforced plastic panels, high gloss enamel paint, commercial vinyl floor tile, vinyl coated drop-in acoustical tile. All finishes in referenced area must be smooth, non-absorbent, and light colored.

KITCHEN	FLOOR	WALL	CEILING
FOOD PREPARATION AREA			
COOKING / COOKLINE			
WAREWASHING AREA			
FOOD STORAGE			
JANITOR CLOSET			
BAR / SERVICE COUNTER			
WALK-IN REFRIGERATORS AND FREEZERS			