

Specifications for Plans for Food Service Establishments

Architectural or engineered plans and specifications for any food service facility must be submitted to our department before beginning construction. It is recommended that plans be submitted at least three (3) weeks prior to beginning construction so that a thorough review can be made. Failure to follow this recommendation may lead to complications in the permitting procedure by this department. Any equipment, construction, etc. that is not approved prior to construction, may be subject to revision or change to meet the requirements of the North Carolina Rules Governing the Sanitation of Restaurants and Other Food Handling Establishments and the Henderson County Department of Public Health.

Following are requirements and specifications for food service plans. These are the minimum requirements and specifications and are subject to additions by the Henderson County Department of Public Health.

Plans must:

1. Be drawn to scale. ¼" = 1 foot
2. Include a complete menu.
3. Show the location of the water supply and septic system (if other than city water and city sewer).
4. Show the location and placement of all equipment and sinks.
5. Show the location of the can wash/dumpster wash facilities.
6. Include a site plan.
7. Include a finish schedule for all walls, ceilings, and floors.
8. Include location of all floor drains.
9. Include equipment representation sheets (cuts) or an equipment schedule listing the make, model number and manufacturer of all equipment.
10. Include all storage rooms, toilet rooms, and utility rooms.
11. Include location of all hand wash lavatories.
12. Indicate location of hot water heater(s).
13. Indicate if meats, poultry, fish, and vegetables will be processed on site or if they will be delivered ready to cook/ready to serve.
14. Include all three dimensions (length, width, depth) of vat size of any and all pot or utensil washing sinks.
15. Indicate expected frequency of deliveries.

Please be aware that the aforementioned are minimum specifications and may be subject to additions by the Henderson County Department of Public Health.

Before a final inspection and issuance of a permit by the Henderson County Department of Public Health to operate a food service, approval must also be obtained from the Henderson County Building Inspections Department and Fire Marshall.