



Food Facility Information Form

1. General Information

Application Date: _____

Facility Name: _____

Facility Address: _____

Applicant Name: _____

Applicant's Mailing Address _____

(where approval letter will be mailed to)

Contact Numbers: _____

(daytime number/cell number for plan approval questions)

2. Facility Type (check one)

Public Eating Establishment (restaurant/food cart)

Abattoir

Food Distributor (grocery store)

Food Processor

Liquor Outlet (bar/pub/lounge)

Meat Processor

Care Home – Specify Type (group/special/approved/assisted)



Food Facility Information Form (Continued)

3. Washrooms

- a. Public Washrooms are located so that access does not require passage through areas where food is stored or prepared
b. Staff washrooms do not open directly into a room where food is stored or prepared

4. Kitchen/Processing Area

Number of Plumbing Fixtures

- hand basins
2 compartment sinks
3 compartment sinks
commercial dishwasher
floor drains
grease interceptor
mop/ janitor sink

5. Finishing Materials

a. General Areas

- Floors
Walls
Ceiling

b. Washrooms

- Floors
Walls
Ceiling
Countertops

c. Food Contact Surfaces

- Work Stations/Countertops
Shelving

6. Ventilation

- a. Range Hood is NFPA 1996 compliant
b. Washroom ventilation supplied



Food Facility Information Form (Continued)

7. Lighting

- a. Lighting fixtures shall be located and be of a safety type (Shields) or protected to prevent contamination of food and packaging.
- b. The intensity in the various areas should be no less than:
 - **110 Lux** (Above the floor) in walk-in coolers, freezers, dry food storage areas.
 - **220 Lux** (Above the floor) in areas used for dining, handwashing, dishwashing, utensils and equipment storage.
 - **540 Lux** At the surface where a food handler is working with food or utensils and equipment such as knives, slicers, grinders or saws where food handler safety is a factor.

8. Storage (Size and Type)

- a. Dry Storage _____
- b. Coolers _____
- c. Freezers _____
- d. Janitorial Supplies _____

Note: Cold storage units must be able to accommodate the number of meals/sittings proposed per day. Approximately 0.25 – 0.3 ft³ (.007 - .008 M³) per meal cold storage and 0.1 – 0.3 ft³ (.003 - .008 M³) per meal freezer space.

9. Cooking Equipment (list pieces of equipment)

10. **Menu Type** (Full service, sushi/sashimi, shawama/donair, buffet, deep fried, snacks, self-serve, food cart, etc.) _____

11. **Employee clothing storage area** (state where, separate from food service area)

12. **Water Supply** (City, private well, etc.)



Food Facility Information Form (Continued)

13. Comments/Reason for plan submission (new facility, renovations, addition etc.)

Please submit completed application form **with plans** to your local public health inspection office