

Food Establishment Plan Review

Introduction

Dear Applicant:

This food establishment Plan Review document has been developed for the purpose of assisting the food establishment operator in planning, designing and building a facility that will satisfy state and local Health Code requirements, be a safe environment for food, staff and customers, and also be of an efficient, effective design that will meet the operator business needs.

A good review of plans helps to avoid future problems. Listing and locating equipment on floor plans and diagramming specifications for electrical, mechanical and plumbing systems can determine potential problems while still on paper, and make modification changes before costly purchases, installation and construction.

The Food and Drug Administration (FDA) 1999 Model Food Code (adopted by the Commonwealth of MA in 2000) is used as a reference in completing this guide. Each food establishment is required to obtain and keep on the premises a current copy of the FDA 1999 code and the MA Sanitary Code Article 10 CMR 590.00.

This guidance document is not intended to address all of the requirements for the approval of a food service establishment, but instead is meant to highlight some of the most common sanitation and health issues that may arise in development and design.

Sincerely,

Susan Y. Sawyer, REHS/RS
Public Health Director