## **Environmental Health Services** Food Program

2000 Alameda de las Pulgas, Suite #100 San Mateo, CA 94403 Phone: (650) 372-6200 | Fax: (650) 627-8244

smchealth.org/food

## PLAN REVIEW FREQUENTLY ASKED QUESTIONS

- 1. **How long is the plan review process?** Allow up to 20 business days to review plans. Plans are reviewed in order they are received.
- 2. **Do I need an architect to prepare my plans?** No, however, we recommend the use of an architect or food service designer to satisfy other requirements needed for other agencies. i.e., local city building and planning department, fire, sanitary sewer district, etc.
- 3. What is required for plan review submittal?
  - "3" set of plans \*if facility is located in unincorporated areas, refer to the County of San Mateo Building and Planning for additional requirements: smcgov.org/planning
  - "1" set of equipment specification sheets (cut sheets)
  - Food Program Application which is available on our website
  - Plan review fee: smchealth.org/ehfees
- 4. **Is the plan check fee the same as the health permit fee?** No. The plan review fee is a separate fee. Once your facility passes the final inspection, another invoice will be sent to you for the annual health permit fee.
- 5. **Are there other Agencies I need to contact?** Yes, including but not limited to Local Building and Planning/Zoning Dept., Fire Dept., Sanitation District, Alcoholic Beverage Control.
- 6. **Do I need to pay another fee when I resubmit plans?** No, we allow one revision without fee. Additional reviews will be assessed an hourly fee.
- 7. **When do I call for inspection?** Contact us for a pre-final inspection (80% completion) and a final inspection (100% completion, includes all finish work and operable utility hookups).
- 8. **Do you determine the size of the grease interceptor?** No, please refer to the local building/planning department and sewer authority. For unincorporated areas, contact the County of San Mateo Building and Planning department.
- 9. What types of equipment are approved for use in a food facility? Equipment must be commercial grade and comply with applicable ANSI/NSF, UL, ETL. Custom fabricated equipment must be made by a certified NSF fabricator and must bear the NSF mark.
- 10. **Do I need to submit samples?** Yes, since there are a variety of colors, textures and look alike products, samples should be submitted for review.
- 11. **Can I see someone before I start my project?** Yes. Plan review drop-in consultation hours are by appointment only, Monday through Thursday, at 2000 Alameda de las Pulgas, Suite 100, San Mateo.
- 12. Can I start construction before the plans are approved? No. Plans must be approved first.