

## County of Santa Cruz

Health Services Agency 

Environmental Health Division

701 Ocean Street, Room 312, Santa Cruz, CA 95060 (831) 454-2022 Fax: (831) 454-3128 TDD/TTY - Call 711 <u>www.scceh.com</u>

## **FOOD FACILITY EVALUATION vs PLAN REVIEW QUESTIONNAIRE**

The purpose of this questionnaire is to determine if a change of ownership will require that the applicant go through a FOOD FACILITY EVALUATION or through PLAN REVIEW. The facility must undergo PLAN REVIEW if any of the boxes below are checked YES. You will pay for both a Food Facility Evaluation and Plan Review Fee if you request a Food Facility Evaluation after marking "yes" to any of the below listed items.

	" to any of the below listed items.  QUESTOR	
PF	ONE	E-MAIL
PF	EVIOUS BUSINESS NAME	1
FA	CILITY ADDRESS	
CI	TY/STATE/ZIP CODE	
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Yes □	No ☐ Is this a new retail food facility in Santa Cruz County.	Yes No  The following will be changed or relocated:  (Check all that apply)  Exhaust hood / Make-up air
Yes □	No ☐ The prior owner removed most of the equipment.	□ Exhaust hood / Make-up air □ Cooking equipment (not like for like) □ Walk-in refrigeration unit □ Dishwasher
Yes	☐ The facility was permitted as a limited food sales facility and the food vending area will increase to	<ul><li>Water heater</li><li>Equipment requiring modification to electrical or plumbing</li></ul>
Yes	an area over 300 sq. ft.	Yes No ☐ ☐ Food equipment will be added that requires modification to the following:
	☐ The facility was limited to vending prepackaged food and beverages (e.g. chips, jerky, bottled drinks, etc.) AND now will be used to handle open	(Check all that apply) □ Floors □ Walls
Yes	☐ The facility is equipped to prepare cold foods and	<ul><li>Ceiling</li><li>Electrical Connections</li><li>Plumbing Connections</li></ul>
	will now be used to prepare cooked foods.	Yes No ☐ ☐ The following areas will be added to the facility:
Yes□	☐ The following will be added:	(Check all that apply) ☐ Food preparation area
	(Check all that apply) ☐ Exhaust hood / Make-up air ☐ Cooking equipment	□ Cook line □ Storage area □ Warewashing station
	<ul><li>□ Walk-in refrigeration unit</li><li>□ Sink (other than a handwash sink)</li><li>□ Water heater</li></ul>	□ Bar (alcohol or beverage) □ Waitress station □ Buffet
	☐ Ice machine / dipper well / espresso machine ☐ Dishwasher	<ul><li>Self-service station</li><li>Restroom</li><li>Trash enclosure</li></ul>
	or plumbing	<b>NOTE</b> : This checklist is not intended to capture all situations.
		The inspector may determine that due to facility conditions, alterations or menu changes, the facility will need to undergo modifications though plan review
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