

REMODEL APPLICATION

WWW.SNHD.INFO | FoodRev@snhd.org | (702) 759-1258

			OV	VNER INFO	ORMATION				
Mark all that apply (REQUIRED): □ New Permit □ Change of Permit Holder □						□ Remo	del		Construction? □ Yes □ No
LIS TOP COMPERSON. LESOIP Proprietorson LE Partnerson LEL Ornoration LELLE						facility open and operating? ☐ Yes ☐ No			
Owner Name: Corporation or LLC Name (must match business license):									
Mailing Address:							Sui	te/Apt:	
City: State:					ZIF	Code	9:		
Owner Phone:			Alternate Phone:			Owner E-	Owner E-Mail:		
Who may the inspector	contact fo	or Plan Re	l view?						
Name:	cornact ic	or rian ive	Phone:		J	Email:			
			RIIS	SINESS INI	FORMATION				
Name of Business (D	DBA):			JINEOU IIVI	ORMATION				
Physical Address:						Suite/Unit:			
Assessor's Parcel Num	nber (Requ	uired if no	physical address is	available):		Business License Jurisdiction: □CLV □CC □NLV □HEND			
City:				S	tate:		ICLV CC CNLV CHEND ZIP Code:		
Decises Disease			Dusiness E Maile		iveva		Damei	\\a\\ a	d loveless may be malled to
Business Phone: Business			Business E-Mail:					ermit(s) and Invoices may be mailed to: //ner's Address	
Projected Opening Dat	e:	Hours o	f Operation:						
Septic Tank:	Municipal Sewer Connection: Water supply: □YES □NO □Municipal				ply: icipal System	Grease Interceptor			
Nevada Clean Indoor Air Act (NCIAA): Exempt Do any existing health permits require deletion? YES NO If YES, you must fill out a Notice of Business Closure form.									
PERMIT TYPE									
☐ Annual Event Coordinator ☐ Chile		dcare		chool			□ Water Store		
□ Bar □ Cosı		metic Manufacturer	□ St	☐ Supplement/Drug Manufactu		cturer	rer		
□ Body Art □ Food		d / Drink ☐ Warehouse/Stor			rage	☐ Other:			
ACKNOWLEDGEMENT									
approval when constru	iction or re ments afte	emodeling er construc	of food and drink es	stablishmer	nts is anticipate	ed, and pri	or to t	the sta	Health Authority for review and rt of such work. Applications o will be charged late fees as
I acknowledge that I ha Information listed abovestablishment and to re	e. I will co	omply with							d understand the General peded access to the
Owner/Applicant → Signature:					Owner/Applic				
Owner/Applicant Title:					→ Date:				



INSTRUCTIONS FOR SUBMISSION OF PLANS FOR REVIEW

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Electronic Submissions for Remote Review (Preferred)

Applications may be submitted electronically, without an appointment, to <u>FOODREV@SNHD.ORG</u>. If you are submitting a large file and would like an upload link, please call (702) 759-1258 to request one.

Once staff have verified that the application packet is complete (see attached *Minimum Requirements for Plan Submission*), you will receive a plan review appointment invitation. Plans are reviewed remotely on the day of the appointment. An inspector will contact you via phone or email when they begin reviewing your plans. The plan status, required corrections, and an invoice will be provided to you via email after the review is complete.

In-Person Submissions

If you are unable to submit your application electronically, you may schedule an appointment on a "first come, first served basis" for in-person submission by calling (702) 759-1258.

Payment of Fees

- Plan Review and Annual Health Permit fees must be paid upon receipt of the invoice.
- Plan Review Fees are not refundable.
- Fees may be paid online: www.snhd.info/eh/payment
- The Fee Schedule may be found on our website: www.snhd.info/permits-regulations
- Forms of payment accepted are: Cash, Credit, Business Check (no starter checks), and Money Order.



Inspections

A pre-permitting inspection may be required or requested prior to the final permitting inspection. Failure to provide proof of approvals, if required, from other agencies of jurisdiction (such as Fire Prevention or Building & Safety) may delay the final approval of the project.

Inspection cancellations must be made prior to the inspector's arrival at the facility. A re-inspection fee for each permit will be assessed if the establishment is not ready for a scheduled inspection. All fees must be paid prior to scheduling any field appointments.

Establishments must be fully functional, with water, power, gas, and hot water, with equipment fully operational. A Certificate of Occupancy or Temporary Certificate of Occupancy must be obtained prior to the final permitting inspection for new construction or remodel projects as required by the jurisdiction. Establishments may not stock food or open for business until after the final permitting inspection has been completed and passed and approvals from other agencies have been obtained.

Other Information

Undisclosed design or operational characteristics on plans and/or applications do not constitute approval of such mistakes or omissions. It is the responsibility of the permit holder to properly develop the project and contact all applicable agencies and SNHD programs for approvals such as Individual Sewage Disposal System, Public Water Systems, Underground Storage Tanks, HACCP/Labeling, etc.

Appointments for review will not be conducted until staff verify that the application packet is complete and all required documents, as specified in the *Minimum Requirements for Plan Submission* (attached), are turned in.

I, the undersigned, as a representative of the permit holder/applicant, have read, understand, and agree to be held to the conditions and responsibilities as provided in this document.

Owner/Applicant	Owner/Applicant	
→ Signature:	Print Name:	
Owner/Applicant		
→ Title:	→ Date:	

OFFICE USE:

PERMIT NAME/IDENTIFIER	RISK	SQ FT/SEATS	PR NUMBER	SR NUMBER



MINIMUM REQUIREMENTS for PLAN SUBMISSION - REMODEL

All businesses are required to have a City or County business license and a business license with the Nevada Secretary of State prior to operating. The ownership information on the health permit must match the ownership on the business license.

FOOD / DRINK REMODEL

- A completed application and signed Instructions for Submission of Plans for Review.
- A contact person who can answer questions about the facility operation and plans.
- Plans Required for New and Remodel Permits only: Submit plans in electronic format (PDF). Plans must include: Equipment layout and specifications; plumbing supply lines, waste lines, and fixtures; finishes of floors, walls, and ceilings; and lighting. You may also include photos as needed.
- Menu If changes to the menu are made.

CHILDCARE, SCHOOL, AND INSTITUTION REMODEL

- A completed application and signed Instructions for Submission of Plans for Review.
- A contact person who can answer questions about the facility operation and plans.
- Plans Required for New and Remodel Permits only: Submit plans in electronic format (PDF). Plans must include: Equipment layout and specifications; plumbing supply lines, waste lines, and fixtures; finishes of floors, walls, and ceilings; and lighting. You may also include photos as needed.
- Room dimensions and occupancy information must be provided if changes to room dimensions or occupancy are made.
- If there are classrooms for children under 5 years old, toilet heights (floor to rim) and hand sink heights must be provided if the remodel involves the restroom areas.

BODY ART REMODEL

- A completed application and signed Instructions for Submission of Plans for Review.
- A contact person who can answer questions about the facility operation and plans.
- Plans Required for New and Remodel Permits only: Submit plans in electronic format (PDF). Plans must include: Equipment layout and specifications; plumbing supply lines, waste lines, and fixtures; finishes of floors, walls, and ceilings; and lighting. You may also include photos as needed.
- Documentation of spore testing of sterilizers if the remodel includes additional sterilization equipment
- Current Body Art Card

HOTEL/MOTEL & DRUGS, COSMETICS, SUPPLEMENT MANUFACTURER REMODEL

- ☐ A completed application and signed *Instructions for Submission of Plans for Review*.
- A contact person who can answer questions about the facility operation and plans.
- Plans Required for New and Remodel Permits only: Submit plans in electronic format (PDF). Plans must include: Equipment layout and specifications; plumbing supply lines, waste lines, and fixtures; finishes of floors, walls, and ceilings; and lighting. You may also include photos as needed.

REMODEL QUESTIONNAIRE

I. Person in Charge Contact Information							
Name:							
Position/Title:							
Telephone Number: Email Addres				s:			
II. Scope	II. Scope of Work						
List the name	of the permi	itted area(s) that are being r	emodeled:		Permit Number:		
Is equipment	being added/	removed/relocated? ☐ No	☐ Yes, describ	oe:			
Mill thoro ho	any changes t	to the manufacting/square	foot2 □ No □	Tvos doseri	hai		
will there be a	any changes t	to the menu/seating/square	leet. Pino P	i Yes, descri	De:		
Will there be a	any changes t	to the floors, walls, ceilings, o	or finishes?	No □ Yes, o	describe:		
Will there be any changes in Electrical/Plumbing/Gas Lines? ☐ Yes ☐ No							
Project Start D	Date:		Project Compl	etion Date:			
Notes:			.,				
Print Name			Signature				

Missed appointment fees will apply if you are unavailable at the appointment start time, per the <u>SNHD EH Fee</u> <u>Schedule</u>.