
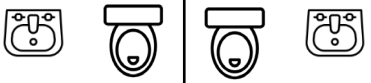
 2 Tile Floors, FRP at Mop Sink, Hard Lid Ceiling
 3 Storage Room


 Tile Floors and Walls, Hard Lid Acrylic Painted Ceiling

HAND-DRAWN PLAN EXAMPLE

This is an **EXAMPLE** of a hand-drawn plan that can be created using office software and simple shapes. It does not include all requirements for all food establishments. Please refer to the Food Establishment Regulations for all requirements.

Name of Business
Street Address
Suite Number
City, State, Zip

Tips:

- If we cannot read the plan, we cannot review the plan.
- Use shapes such as rectangles, squares, and circles and label them using words or numbers with a number key.
- Search for symbols online and copy/paste them onto your plan.
- Provide an equipment list with make/model or specification sheets.
- The more effort you put into your plan, the easier it will be for us to approve.
- Include important things like:
 - Sinks
 - Floor Sinks
 - Restrooms
 - Refrigeration
 - Equipment
 - Storage areas
 - Grease interceptor
 - Square feet of each area
 - Number of seats
 - Entry and exit doors
 - Floor, wall, and ceiling materials

