

## PLAN REVIEW MINIMUM REQUIREMENTS

Hand sink(s) with Hot & Cold running water

Sewage disposal (floor sinks, drains, interceptor)

Approved Materials/Finishes & Outer Openings protected

## PRIOR TO A FINAL PERMITTING INSPECTION, THE PERSON IN CHARGE MUST VERIFY:

Restroom(s) operable

**Backflow protection** 

Lighting & Equipment

	All utilities are operable	le		
	As-built plans submitte	As-built plans submitted to SNHD to include any updates		
	Approvals from agencies as required (Ex: TCO/CO, Building			
		Approval, Fire Approval, AMMR/Waiver		
		7	,	
ADDITION, FOR EACH PERMIT TYPE VERIFY:				
Food Facilities		Schools		
	Additional Plumbing Requirements:		Restrooms within 250ft of classrooms	
	<ul> <li>3-compartment sink</li> </ul>		Pre-K Toilet and Hand Sink Height	
	<ul> <li>Glass washer for satellite bars</li> </ul>		Toilet and Hand Sink Ratios met	
	<ul> <li>Dump/Prep sinks as needed</li> </ul>		Drinking Fountain/Water Provided	
	Utility Sink		Health Office	
	Menu (All open food/beverage facilities)		Temperature of Rooms (65-85F)	
	Adequate Hot/Cold holding and dry storage			
	Ventilation hood over cooking equipment		Child Care	
	Grease interceptor in open food facilities		Hand Sink & Toilet Ratio 1:15 (New/Remodel)	
	PIC Knowledge and Food Handler Cards		Diapering Area (30" min height) w/Hand Sink	
			Toilet (11" 3-5yo & 15" Kinder)	
Body Ar	t		Hand sink height (21"-26" range)	
	80 sq ft per workstation minimum		Dump/Rinse Sink in Nursery for bottles	
	Permanently plumbed hand sink accessible		Classroom Temperature (65-82F)	
	within 15ft of each workstation		Isolation Area for ill children	
_			Restroom-5ft impervious finish	
	Sterilization room with 2-compartment sink		Drinking water available for activity areas	
	(New Construction/Major Remodel if using sterilizer)		Menu (if foodservice is provided)	
	Mentor Card, Body Art Card,			
	Microblading, or Apprentice Card		THIS LIST IS NOT ALL INCLUSIVE FOR ADDITIONAL REGULATORY REQUIREMENTS,	
			VISIT WWW.SNHD.INFO/PERMITS-REGULATIONS	