



Direct Line: (702) 759-1258

### INSTRUCTIONS FOR SUBMISSION OF PLANS FOR REVIEW

Nevada Revised Statutes, NRS 446.930, requires that properly prepared plans and specifications be submitted to the Health Authority for review and approval for construction or remodeling of food and drink establishments prior to the start of such work. **Applications submitted after construction or remodeling of food facilities has begun will be charged "after-the-fact" fees as provided in the approved fee schedule.**

**Appointments:** An appointment must be made prior to application and plan submission. *Persons making appointments with a Plan Reviewer must come prepared to discuss all aspects of the facility design and food handling, and must be empowered to make additions, deletions, or corrections to the design.* It is required that both design and operational staff attend the meeting, including the **engineer, architect, or food service designer, as well as chef, manager, or other person familiar with the operations of the establishment.** *Third-party "plans runners" must be accompanied by a person knowledgeable about the operations of the facility and the scope of the project.* **All appointments are held at the Southern Nevada Health District, 333 N. Rancho Blvd, Suite 450., Las Vegas, NV.**

**Appointments cannot be honored unless the minimum required paperwork is provided. Failure to arrive for the appointment, or failure to provide the minimum documentation upon arrival for an appointment constitutes a "missed appointment", and a fee will be charged.**

**The minimum requirements for an appointment:**

- ❑ **Representatives qualified to answer staff questions (including those about food operations) and empowered to make corrections, additions, or deletions pertaining to the design & operation of the facility.**
- ❑ **A signed copy of this Instruction Sheet and a Plan Review Application signed by the legal owner of the establishment.**
- ❑ **A signed copy for our files of proof of ownership in the form of a lease agreement, deed or other executed legal documents.**
- ❑ **A copy of the plans and menu (see below for detailed description).**
- ❑ **Ability to pay all applicable fees (Cash, Visa/MasterCard [credit card and valid I.D. must match exactly] or Business Check [pre-printed address, no starter checks, no alterations]).**
- ❑ **Completed Questionnaire and Food Safety Knowledge Assessment for applicable facilities.**

**Food Safety Assessment Meetings:** A Food Safety Assessment Meeting may be required prior to scheduling the final inspection. The permit holder, chef, manager and/or other persons with operational knowledge of the facility must attend. The attendee(s) must bring a current menu and completed Food Establishment Operations Questionnaire to the meeting. Failure to appear or failure to demonstrate adequate food safety knowledge will result in a missed appointment fee and will delay release of the health permit.

**Fees:** Fees are collected at the time of application and appointment. Fees due include the fee for Plan Review as well as the first annual permit fee. SNHD bills all permits on a fiscal-year (July-June), not by anniversary date. Annual invoices will be sent to the address indicated on your application. Billing address changes can be made at [www.southernnevadahealthdistrict.org/download/eh/establishment-file-update.pdf](http://www.southernnevadahealthdistrict.org/download/eh/establishment-file-update.pdf) **Fees are not PRORATED.** Determination of final fees due cannot be made until the plans are reviewed, and the type and number of permits is determined by the assigned Plan Reviewer. **Payment of fees does not constitute approval of plans.** A signed form will be provided following your meeting to inform you of the approval status of your plans, to provide specific corrections and/or stipulations, to list any permit conditions or limitations, and to request any additional information needed to complete your application. **Plan review fees are only valid for one year from the date of the original submission.** Plan Review applications will be deleted from the system one year and one day from the date of application, unless the responsible party requests an extension, in writing, prior to the application anniversary date.

**Plans & Specifications:** Provide one set of drawings or plans for use during the review meeting. *Due to storage space constraints, we can no longer accept roll plans for storage, you will be asked to take roll plans with you following review.* Plans must include:

- a) A proposed menu, special processes, operating hours, projected number of meals per day, seating capacity & square footage of food prep areas.
- b) A copy of the **Plan Review Questionnaire**, completed by persons familiar with the design and operation of the facility, if applicable.
- c) A floor plan layout showing layout of areas, and location, size and type of equipment, employee restrooms, customer restrooms, etc. Each piece of equipment is to be clearly labeled on the plan with its common name, or otherwise identified on the plan drawing or equipment schedule. Specifications sheets may be provided.
- d) A plumbing layout showing floor sinks and type and location of food prep/utility sinks, lavatories, scullery sinks, ice machines, walk-in boxes, drink dispensers, woks, and similar equipment with drains. Hot-water generating capacity must be provided. Plans must show all pressure service and waste & drain piping, including sewage and roof drain lines over all permitted areas.
- e) A schedule of interior finishes or interior drawings showing floor, base, wall, and ceiling finishes.
- f) A schedule for lighting, or reflected ceiling plans showing locations and types of lighting fixtures.
- g) An equipment list showing type, manufacturer, and model numbers.
- h) Shop drawings of all custom-built equipment.

**Mistakes and/or omissions (undisclosed design or operational characteristics on plans/applications) do not constitute approval of such the mistakes or omissions. Proper development of a project is your responsibility and the various parties concerned.** Assure all contractors, sub-contractors, etc., are made aware of the corrections and/or stipulations from the Health District. *Failure of the applicant to provide such information noted on paperwork to the building authority or contractor may delay final approval of the project.*

**Revised Plans:** *Applicants may be required to submit corrected plans. Failure to comply with required corrections may result in a failed inspection of the construction project, resulting in additional fees and delayed approval to open. At the discretion of Food Plan Review staff, additional meetings will be required if all aspects of food-flow & facility design are not adequately described.*

After your plans have been reviewed and approved, if you wish to change the design or add/delete equipment, change menu, etc. **revised plans must be submitted.** Contact your assigned Plan Reviewer via the main desk. Each submittal of revised plans will be charged an additional fee.

**Inspections:** Up to two on-site status checks, a “rough plumbing” inspection, and a “pre-final” walkthrough, may be required or requested prior to the final inspection with no additional fee for New facilities or those undergoing a Major Remodel.

*Field Appointments for final permitting are taken on a “first come, first served basis” ONLY. Arrangements for final inspection should be made well in advance, at least one week to two weeks prior to your planned opening date. Expedited inspection requests made less than 72 hours in advance are subject to inspector availability during regular work hours, and will be assessed additional fees. Please plan accordingly. After-hours inspections are made for emergency situations ONLY at the discretion of management and are based on staff availability. Additional fees apply. Food Establishments must be fully functional, with water, power, gas, hot-water, equipment operational and at proper temperatures, and CO/TCO available for review by the inspector at the final permitting inspection. Establishments may not stock food products or open for business until after the inspections have been completed and passed and a health permit to operate has been issued.*

A re-inspection fee, per permit, will be assessed if the establishment is not ready for a final inspection, including proper food-handling knowledge, at the scheduled appointment. Cancellations must be made prior to staff arrival at the facility. The re-inspection fee **must be paid prior to scheduling another final inspection.**

You or your representatives must contact all programs relevant to your project within this agency separately, e.g., HACCP/Labeling, Individual Sewage Disposal System, Public Water, Underground Storage Tank, Childcare, Schools.

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

Signed: \_\_\_\_\_ Print name \_\_\_\_\_

Date: \_\_\_\_\_ Name of Facility: \_\_\_\_\_