

TOWN OF SOMERS
FOOD SERVICE ESTABLISHMENT
CONTENTS AND FORMAT OF FLOOR PLANS AND SPECIFICATIONS

1. The plans must be drawn and stamped by a Connecticut Licensed Architect and shall be a minimum of 18 x 24 inches in size. The layout of the floor plan shall be drawn to a minimum scale of 1/4 inch = 1 foot. This is to allow for ease in reading the plans.
2. Show the proposed seating arrangement and indicate the capacity and projected maximum daily meal volume.
3. Show the location of all food service equipment. Each piece of equipment shall be clearly labeled with its common name.
4. Adequate rapid cooling refrigeration and hot-holding facilities for potentially hazardous foods shall be clearly designated on the plans.
5. A properly sized 3-bay sink or approved commercial dishwasher.
6. Adequate hand washing sink(s) used for no other purpose shall be designated for each toilet facility and in the immediate area of all food preparation, food service and ware wash areas.
7. When the menu dictates, a separate food preparation sink(s) shall be shown and located to preclude contamination and cross-contamination of raw and ready-to-eat foods.
8. The plan layout shall contain room size, aisle space, space between and behind equipment and the placement of all equipment of the floor.
9. Auxiliary areas such as storage rooms, garbage rooms, toilets, basements and/or cellars used for storage or food preparation shall be represented on the plan and all features of these rooms shown as required by these standards.
10. The plan and specifications shall also include:
 - a. Entrances, exits, loading areas and docks;
 - b. Complete finish schedules for each room to include floors, walls, ceilings and coved juncture bases;
 - c. Plumbing schedule to include location of floor drains, floor sinks and water supply lines, overhead wastelines, hot water generating equipment, backflow prevention and wastewater line connections;

- d. Lighting schedule with protectors, (include emergency lighting);
- e. Electrical schedule for each room;
- f. Ventilation schedule for each room, (hood exhaust systems shall include fire suppression specifications);
- g. A mop sink with facilities for hanging wet mops;
- h. Cabinet(s) for storing toxic chemicals;
- i. Employee dressing rooms, lockers and/or storage for personal items;
- j. Equipment schedule to include make and model numbers of all food service equipment;
- k. Source of water supply and method of sewage disposal. The location of these facilities shall be shown on the Site Plan;