Food Establishment Plan Review Formulas Print this sheet and collect the following information from plans. Information will be used to perform calculations. Facility Name & Address: **Hot Water** List each type of plumbing fixture that uses hot water # proposed Proposed Size: _____ KW or _____ BTU's Proposed Storage capacity: _____ gallons Thermal Efficiency: _____% Proposed (for instantaneous water heaters): _____ gallons per minute (gpm) @ _____ degree rise Proposed dishmachine booster heater: **Refrigerated Storage** By seats: # seats: _____ # meal periods: _____ Drive-Up Window: Y N By # meals: # meals between deliveries: _____ Walk-in # or Name Interior Height (ft) Interior Length (ft) Interior Width (ft) Interior Depth (in) Interior Width (in) Interior Height (in) Reach-In # or Name

Dry Storage By seats: # seats:	# meal periods:		Drive-Up Window: Y N		
By meals: # meals between	deliveries:				
Storage Rooms Interior Length (ft)		Interior Width (ft)	Usable room height (ft)		
Or					
For full height shelves		01 1: 14/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/	11 11 11 11 11 11 11		
Total Shelving Length (ft)		Shelving Width (ft)	Usable room height (ft)		

Ventilation

Proposed ma	ake-up air (MUA) fan vo	lume				
	cfm, MUA2=		cfm			
Proposed ho	od exhaust: hood 1=	, hood 2=	, hood 3=	_, hood 4=, hoo	od 5= cfm	
Required ho	od exhaust:					
Horizontal op Hood 1	oen perimeter & vertical	distance from equi		n piece of equipment un te Formula	der each hood Main Formula	
Equipment				Open Perimeter (r equip.(sq. ft.)
						-
						- - -
					.	-
Hood 2 Equipment			Vertical Distance (ft	Open Perimeter (ft) Area of hood ove	r equip.(sq. ft.)
						-
						- - -
						-
Hood 3 Equipment			Vertical Distance (ft	Open Perimeter (ft Area of hood ove	r equip.(sq. ft.)
						-
						- - -
						-
Hood 4 Equipment			Vertical Distance (ft	Open Perimeter (ft Area of hood ove	r equip.(sq. ft.)
				<u> </u>		- -

Hood 5 Equipment	Vertical Distance (ft)	Open Perimeter (ft) Area of hood over equip.(sq. ft.)