**Outdoor Cooking Operations Plan Review Checklist**

**(Appendix I)**

|  |
| --- |
| **GENERAL INFORMATION** |
| **Food Establishment Name:** |
| **Address:** |
| **City/State/Zip Code:** |
| **Contact Name: Contact Phone Number:** |
| **Food Establishment capable of supporting Outdoor Cooking Operation:**  🞎 Yes 🞎 No. If No why: |
| **Select Type of Outdoor Cooking Operation:**  🞎 Permanently Installed Outdoor Cooking Operation  🞎 Portable Outdoor Cooking Equipment |
| **Permanently Installed Outdoor Cooking Operation** |
| **Plans received, to include a sketch of the layout:** 🞎 Yes 🞎 No  **Equipment list received:** 🞎 Yes 🞎 No  **Menu received:** 🞎 Yes (attach) 🞎 No |
| **Outdoor Portable Cooking Operation** |
| **Design/type of cooking equipment – meets minimum equipment requirements:** 🞎 Yes 🞎 No  **Receipt of drawing of the location specific to the permanent food establishment, to include distances to entrances into the kitchen and access to restroom facilities.** 🞎 Yes 🞎 No |

|  |
| --- |
| **STRUCTURAL REQUIREMENTS** |
| * **Overhead Protection required:** 🞎 Yes 🞎 No If yes, identify type:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ * **Floor surface of proper construction**: 🞎 Yes 🞎 No If yes, identify type:   POCO:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  POCE: 🞎 Asphalt 🞎 Concrete 🞎 Wood 🞎Other:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_   * **Walls required:** 🞎 Yes 🞎 No If yes, identify type: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_   POCO:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  POCE: 🞎 Screens 🞎 Concrete 🞎 Wood 🞎Other:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_   * **Equipment (Identify type of equipment to be used. Equipment specification to be provided.):**   Cooking: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Cold holding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Hot holding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_   * **Handwashing facilities required at the OCO**: 🞎 Yes 🞎 No If yes, identify type:   POCO type: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  POCE type: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Location: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Distance: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

|  |
| --- |
| **STRUCTURAL REQUIREMENTS Continued** |
| * **Warewashing facility required at the POCO:** 🞎 Yes 🞎 No   Location: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  If no, all equipment and utensils must be washed/rinsed/sanitized within the permanent food establishment.   * **Lighting:**   Sufficient 🞎 Yes 🞎 No  Shielded (if applicable) 🞎 Yes 🞎 No   * **Garbage disposal**: 🞎 Yes 🞎 No If yes, identify type:   Type: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_   * **Toilet facilities:**   Location: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Distance: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  **FOOD PREPARATION & FOOD STORAGE**   * TCS foods pre-cooked and pre-cooled for service at permanent food establishment   🞎 Yes 🞎 No   * Cooking and serving areas protected from contamination: 🞎 Yes 🞎 No * Equipment separated from public by minimum of 4 feet: 🞎 Yes 🞎 No * Method for preventing access by patrons or public to food preparation areas   Type: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_   * **Food protection:**   Displayed food properly protected 🞎 Yes 🞎 No   * **Methods used for protection of food:**   Type: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_   * **Adequate food storage areas:** 🞎 Yes 🞎 No * **Adequate utensil storage areas**: 🞎 Yes 🞎 No * **Adequate wiping cloth storage**: 🞎 Yes 🞎 No |

**Application Approved**

Yes Yes, with conditions\* No\* See reason below

**\*Conditions/Reason(s) for Disapproval:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Reviewers Name Date:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_