



# Logan County Health District

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## **FOOD FACILITY LAYOUT AND EQUIPMENT APPROVAL**

*Ohio Administrative Code*

### **3701-21-03**

#### **Facility layout and equipment specifications.**

No person, firm, association, organization, corporation, or government operation shall construct, install, provide, equip, or extensively alter a food service operation until the facility layout and equipment specifications have been submitted to and approved in writing by the licensor. When the facility layout and equipment specifications are submitted to the licensor, they shall be acted upon within thirty days after date of receipt. The licensor shall use the facility layout and equipment specification criteria set forth in the rules adopted pursuant to section 3717.05 of the Revised Code to approve or disapprove facility layout and equipment specifications.

### **3717-1-09**

#### **Criteria for reviewing facility layout and equipment specifications**

- (A) The facility layout and equipment specifications submitted for the approval of the licensor shall clearly confirm that the applicable provisions of Chapter 3717-1 of the Administrative Code can be met. The facility layout and specifications shall be legible, be drawn reasonably to scale, and shall include:
- (1) The type of operation or establishment proposed and foods to be prepared and served;
  - (2) The total square footage to be used for the food service operation or retail food establishment;
  - (3) A site plan that includes:
    - (a) Location of business in a building such as a shopping mall or stadium;
    - (b) Location of building on site, including alleys, streets, and locations of any outside support infrastructure such as dumpsters, potable water source, sewage treatment system; and
    - (c) Interior and exterior seating areas.
  - (4) Entrances and exits;
  - (5) Location, number and types of plumbing fixtures, including all water supply facilities;
  - (6) Plan of lighting;
  - (7) A floor plan showing the fixtures and equipment;
  - (8) Building materials and surface finishes to be used; and
  - (9) An equipment list with equipment manufacturers and model numbers.

### **3717-1-04.1 (KK)**

#### **Food equipment - certification and classification.**

- (1) Except as provided in paragraph (KK)(2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.
- (2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.