



Plan Review Application
 Environmental Health Services Section
 Food and Beverage Plan Review
 P.O. Box 64975
 St. Paul, Minnesota 55164-0495
 Phone: 651-201-4500 Fax: 651-201-4572

Courier Drop-off:
 Environmental Health Services Section
 Food and Beverage Plan Review
 625 North Robert Street
 St. Paul, Minnesota 55155
 Phone: 651-201-4500 Fax: 651-201-4572

Plan Review Application - Food, Beverage and Lodging Establishment

Submit a complete set of plans to the above address, at least 30 days before construction begins.

Establishment Information:

Establishment Name _____

Establishment Address _____
Street/PO Box City State Zip

County _____ **Township(if applicable)** _____

Business Phone # _____ **Website:** _____

Check All That Apply: Private Water Private Sewer Municipal Water Municipal Sewer

Seating Capacity: 50 or less 50-175 more than 175

Submitter Information:

Submitter's Name _____

Mailing Address: _____
Street/PO Box City State Zip

Contact Phone # _____ **Cell Phone #** _____ **Fax #** _____

Email Address: _____

Contractor/Architect/Engineer Information (if different from submitter/owner):

Name and/or Company _____

Mailing Address: _____
Street/PO Box City State Zip

Contact Phone # _____ **Cell Phone #** _____ **Fax #** _____

Email Address: _____

Owner Information:

Owner's Name _____

Mailing Address: _____
Street/PO Box City State Zip

Contact Phone # _____ **Cell Phone #** _____ **Email Address:** _____

Proposed date for start of construction: _____ **Proposed date for completion of construction** _____

Boarding and Lodging Establishments: - Are you registered for MN Statutes, section 157.17, Special Services? _____
 - Are you registered for MN Statutes, Chapter 144D, Housing with Services? _____

Manufactured Home Parks/Recreational Camping Areas:
 If there is a manufactured home park or recreational camping area at this establishment, what is the license number? _____

Swimming Pools or Spa Pools:
 Is there a swimming pool or spa pool operated for public use on the premises? yes no

Variance – A variance from some parts of Minnesota Rule 4626 may be applied for.

New Construction of (See definitions for categories on page 3)

Check the Appropriate Box(es):

Food and/or Beverage Service (Food Service/Restaurant, Daycare, School, Catering, Alcohol/Beverage Service):

- Limited Food Menu - \$275 _____ (Please check appropriate box)
- Small Establishment - \$400 _____ → Food Bed and Breakfast Lodging
- Medium Establishment - \$450 _____
- Large Establishment - \$500 _____
- Additional Food Service- No. _____ X \$150 _____

Alcoholic Beverage Service:

- Beer or Wine Table Service - \$150 _____
- Alcohol Service From Bar \$250 _____ - No of Bars: _____

Lodging Facilities (Hotel, Motel, Board & Lodge, Youth Camp):

- Lodging – Less than 25 rooms \$375 _____
- Lodging -- 25-99 rooms \$400 _____
- Lodging -- 100 or more rooms \$500 _____

Resorts:

- Cabins – less than 5 \$350 _____
- Cabins – 5-9 cabins \$400 _____
- Cabins –10 or more \$450 _____

Total Plan Review Fee Submitted \$ _____

For Office Use Only:
Insp. Initials _____
Check No. _____
Plan No. _____

Contents of Plans and Specifications that should accompany this application:

- (1) Intended menu;
- (2) Easily readable layout including location of equipment, hand sinks and warewashing equipment, storage areas, wait stations, bars, toilet rooms and janitor areas;
- (3) Finish schedule: floor, wall, ceiling and basecove material;
- (4) Equipment types and manufacturers' specification sheets;
- (5) Set of elevations and drawings for all custom fabricated equipment;
- (6) Cabinetry and countertop information;
- (7) Sleeping room dimensions for lodging establishments; and
- (8) Other information may be requested by the Regulatory Authority.

For help filling out this application please contact your district office:

Bemidji District Office
Phone: 218-308-2100

Metro District Office
Phone: 651-201-4500

Duluth District Office
Phone: 218-723-4642

Rochester District Office
Phone: 507-206-2700

Fergus Falls District Office
Phone: 218-332-5150

St. Cloud District Office
Phone: 320-223-7300

Mankato District Office
Phone: 507-344-2700

Food, Beverage and Lodging Establishment Definitions

Limited Food Menu - prepackaged food that receives heat treatment and is served in the package: continental breakfast, soft drinks, coffee, nonalcoholic beverages.

Small Establishment - food service with no salad bar, equipment not exceeding: one deep fat fryer; one grill; two hot holding containers; microwaves, or service of dipped ice cream/soft serve frozen desserts, or breakfast service in a bed and breakfast operation, or boarding establishments. Establishments which do not provide catering service and which meet Medium Establishment equipment criteria but have a total seating capacity of 50 or less are Small Establishments.

Medium Establishment - food service using a range, oven, steam table, salad bar, or salad prep area, more than one deep fat fryer or grill, more than two hot holding containers, or does catering or delivery.

Large Establishment - food service meeting the full menu definition and seating of more than 175 people, serves a full menu selection an average of five or more days per week or caters 500 or more meals per day.

Additional Food Service - a location at a food establishment, other than the primary food preparation and service area, used to prepare or serve food to the public.

Beer or Wine Table Service - only beer or wine service to customers seated at tables.

Alcohol Service From Bar - alcoholic mixed drinks are served or where beer or wine is served from a bar.

Private Water - a private water supply other than a community public water supply.

Private Sewer - a private sewage treatment system, which uses subsurface treatment and disposal

Lodging Per Unit - the number of guest rooms, cottages, or other rental units of a hotel, motel, lodging establishment, or resort, or the number of beds in a dormitory.

Public Swimming Pool - any swimming pool other than a private residential swimming pool.

Spa Pool - a public hot water pool intended for seated recreational use.

Youth Camp - a parcel or parcels of land with permanent buildings, tents or other structures together with appurtenances thereon, established or maintained as living quarters where both food and beverage service and lodging or the facilities therefore are provided for ten or more people, operated continuously for a period of five days or more each year for educational, recreational or vacation purposes, and the use of the camp is offered to minors free of charge or for payment of a fee.

Equipment Schedule Form

Submit manufacturer specifications sheet for each piece of equipment. (See example)


Manufacturer

Item # _____

Specifications

Model

Listing Agency



#HSA-10-F

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
Phone: 302-653-3000 • Fax: 302-653-2065
www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

EG20.40 Rev. 01/11

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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Catalog Specification Sheet No. EG20.40

 Traditional Hand Sinks

Specification Sheet

Short Form Specifications
Eagle Hand Sink, model HSA-10. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage and basket drain. Unit less faucet.
Eagle Hand Sink, model HSA-10-F. Features the same as sink #HSA-10, plus splash mounted gooseneck faucet.
Eagle Hand Sink, model HSA-10-FA. Features the same as sink #HSA-10, plus p-trap, tailpiece, and splash mounted gooseneck faucet.
Eagle Hand Sink, model HSA-10-FAW. Features the same as sink #HSA-10, plus p-trap, tailpiece, and splash mounted gooseneck faucet with wrist handles.
Eagle Hand Sink, model HSA-10-FL. Constructed of type 304 stainless steel, all-welded with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage, polymer lever drain, and splash mounted gooseneck faucet.
Eagle Hand Sink, model HSA-10-FO. Features the same as sink #HSA-10-FL, plus polymer lever drain includes overflow.

Traditional Hand Sinks

MODELS:
 HSA-10
 HSA-10-F
 HSA-10-FAW
 HSA-10-FA
 HSA-10-FL
 HSA-10-FO

Design & Construction Features


- Heavy gauge type 304 stainless steel all-welded construction.
- Inverted "V" edge rim retards spillage.
- Unique deep-drawn positive-drain bowl assures complete drainage to meet the most stringent health code requirements.
- Water inlet: ½" (13mm) NPT.
- Drain outlet: 1½" (38mm) NPS.
- Six models to choose from.


Options / Accessories

- P-trap
- Tail piece
- End splashes
- Front skirt
- Side mount wall bracket
- MICROGARD® antimicrobial protection

* For hand sinks #HSA-10, HSA-10-F, HSA-10-FA, and HSA-10-FAW

Certifications / Approvals





Item # (from plan)	Qty.	Equipment	Manufacturer	Model	Circle one
Example "101"	1	Handwashing Sink	Eagle	HSA-10-F	New/Used
					New/Used
					New/Used
					New/Used
					New/Used
					New/Used
					New/Used
					New/Used

*Additional equipment may be listed on a blank sheet of paper or on the layout page.



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651-201-4500 or fax: 651-201-4514

FRP – Fiberglass Reinforced Panel
 QT – Quarry Tile
 CT – Ceramic Tile
 VCT – Vinyl Composition Tile
 SS – Stainless Steel
 PT – Semi-Gloss Paint

Finish Schedule*

Room #:	Finish Area:	Walls:	Ceiling:	Floor/Basecove:
Example "101"	Kitchen	FRP/stainless steel behind cooking equipment	Smooth vinyl tiles	Quarry tile/quarry tile cove base

***mop sink areas must have compliant finishes**

What will the wall finish be behind the cooking equipment?

- Insulated stainless steel panels
- Ceramic tile

What will the floor and base finish be inside of the walk in refrigeration?

Walk in cooler(s) floor _____

base _____

Walk in freezer(s) floor _____

base _____

Walk in keg cooler(s) floor _____

base _____

Water heater model and size? Model _____ Size _____

(Location of water heater must be on the layout)