

# Food Warehouse Plan Review Questionnaire

New\_\_ Remodel \_\_

Name of Establishment: \_\_\_\_\_

Facility Address: \_\_\_\_\_

Facility Phone: \_\_\_\_\_

Owner: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Daytime Phone: \_\_\_\_\_

Contact Person & Title (architect, manager): \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Daytime Phone: \_\_\_\_\_

Projected start date: \_\_\_\_\_ Projected date for completion: \_\_\_\_\_

## When submitting this application, include the following documents:

- Site plan** - location of building on site, including alleys, streets and outside equipment (dumpsters, well, septic system)
- Floor plan** drawn to scale showing location of equipment, and food storage locations.
- List of **equipment**

## Questions: (See OAR: 333-150-0000 for all following code references)

1. What food and equipment are you planning to store in your warehouse?

2. How will potentially hazardous foods be maintained under adequate temperature control in your warehouse (§ 3-501.16)?

3. Describe the materials and the design used in the construction of the warehouse facility (§ 6-101.11 - § 6-202.13):

Floors:

Walls:

Ceilings:

Windows:

Doors:

4. How will the entry of pests be prevented into the warehouse facility (§ 6-202.13 & § 6-202.15)?

5. Do you have a copy of the Food Sanitation Rules? Yes\_\_ No\_\_

The rules are online at:

<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/foodsantiationruleweb.pdf>. If you do not have access to the Internet, you can obtain a copy from the Local Public Health Authority.

6. Do you know how to locate specific information in the rules? Yes\_\_ No\_\_

**Statement:** I hereby certify that the above information is correct and I fully understand that any deviation from the above without prior permission from this Health Regulatory Office may nullify final approval.

I have submitted plans/applications to (or obtained permits from) the necessary or appropriate authorities including zoning, planning, building, plumbing, and fire departments. Yes\_\_ No\_\_

Signature(s) of Owner(s) or responsible representative(s):

\_\_\_\_\_ Date \_\_\_\_\_

\_\_\_\_\_ Date \_\_\_\_\_

\_\_\_\_\_ Date \_\_\_\_\_

*Approval of these plans and specifications by the Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required -- federal, state or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with the Food Sanitation Rules (Oregon Administrative Rules Chapter 333).*

*Violations of OAR 333-150-0000 may result in denial suspension or revocation of your license. Closure of the facility may result from uncorrected violations. You may obtain a hearing for any denial, suspension, revocation or closure by contacting the licensing agency. Such hearings are in accordance with ORS Chapter 183.*