



**Merced County Department of Public Health  
Division of Environmental Health**

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## Host Facility – Plan Check Process

A Host Facility a facility located in a brewery, winery, commercial building, or another location as approved by Merced County Division of Environmental Health (MCDEH) and operates in conjunction with a permitted catering operation or retail food facility that already has a current MCDEH health permit. The checklist of requirements below will assist you in determining the requirements you will need to meet to become a Host Facility. Depending on the infrastructure available at your facility, you will be able to determine whether a plan check consultation\* or plan check submittal and review is needed for your proposed Host Facility.

**The Host Facility must meet ALL the following requirements.**

**If any of these is not currently available at the facility, PLANS SUBMISSION is required.**

<u>YES</u>	<u>NO</u>	ITEM DESCRIPTION
		<b>1. RESTROOM (TOILET AND HANDWASHING):</b> An approved restroom in the Host Facility that the catering operation will be using is required. The restroom must be located within 200 feet of the area where the catering operation prepares the food and must be accessible to all food handlers. The restroom must meet all local building and plumbing code standards. A common use restaurant agreement must be submitted if a common use restroom is to be utilized outside of the host facility.
		<b>2. WAREWASHING SINKS:</b> A 3-compartment warewashing sink with dual integral metal drainboards that is certified or classified for sanitation by an ANSI accredited agency program (e.g., NSF, ETL, etc.) may be required. This sink must drain indirectly to a floor sink with an air gap. Consult with the local wastewater authority to determine if a grease trap is required. Grease traps must be positioned outside the food preparation, food storage, and warewashing areas. Grease trap installation will require plan submission and approval of this division.
		<b>3. HANDWASHING SINK:</b> A permanently plumbed handwashing sink, in addition to the restroom hand sink, for catering operation's use may be required. All handwashing sinks shall have a minimum of 100°F-108°F warm water under pressure for a minimum of 15 seconds. Hand sinks must have hand soap and single use paper towels in dispensers.
		<b>4. REFUSE AND LIQUID WASTE:</b> The Host Facility must have approved methods for disposal of refuse and liquid waste. A janitorial sink equipped with hot and cold water and an atmospheric vacuum breaker or other approved backflow device at the faucet may be required.
		<b>5. POTABLE HOT AND COLD WATER:</b> A supply of potable hot and cold water. The hot water heater must be adequate to provide a hot water supply of a minimum 120°F at the sink fixtures requiring hot water at a peak demand rate.
		<b>6. LOCATION FOR CATERING OPERATION:</b> The Host Facility must provide a location for the catering operation to set up their operation. Food service operations of the catering operation are contingent upon the location that they will be setting up their equipment. Ensure all applicable codes are complied with including, but not limited to Zoning and Fire.

**If you answered YES to ALL of the above items, a CONSULTATION can be conducted.\* If the answer is NO to any of the above items, PLAN SUBMISSION may be required (see second page).**

**\*Please be advised that a plan check consultation does not guarantee that a full plan submittal will not be required. Plan review is not included under the consultation fees. Construction plan submittal and approval is required prior to the start of any construction or remodeling of a food facility or utensil-washing establishment.**

# Host Facility – Plan Submittal Checklist

**This checklist will help you prepare the plan submission for your Host Facility if you answered no to any boxes on the previous page. Ensure the items listed below are clearly shown on the plans. Submit two (2) identical sets of plans to this department.**

A plan designer or consultant, draftsman, contractor, architect, or owner may prepare the plans. The plans must be drawn in ink, in a professional manner, to the scale indicated on the plans (e.g., ¼ inch=1 foot, etc.), and on a minimum paper size of 11 x 17 inches OR submitted digitally on a flash drive or through an approved download site (e.g. Dropbox). Ensure sheets are of the same size and that font size is legible.

## Applications for Plan Check and Operating Permit

**Plan Check Application:** Properly complete the [plan check application](#) and submit along with plan check review fee\*. Ensure that all information is legible and the correct contact person is listed for the plan notification status. \**This fee includes review of the plans and initial site inspection(s) only; additional time spent over the initial fee paid will be billed at our current hourly rate.*

**Operating Health Permit Application:** Once the plan check project has been completed and successfully passed inspection, the Host Facility can apply for an operating health permit. Submit the completed [health permit application](#) along with the permit fee. Operating fees are renewed annually.

## Plan Submittal Requirements

✓ **Check the following items as you include them on the plans**

1	<b>Location:</b> Indicate the name and address of the Host Facility.
2	<b>Owner:</b> Indicate the name and contact number of the owner of the Host Facility.
3	<b>Site Map:</b> Include the facility and surrounding area. Indicate the proposed location where a Caterer will set up their operation. Include the trash area location if it is outside of the facility.
4	<b>Site Layout:</b> Provide a schematic of the layout of all equipment and fixtures in the facility. Specify the location and type of electrical connection(s) that will be provided for a Caterer to power their food-related equipment. Layout is to include any and all areas that equipment may be stored onsite by the Caterer.
5	<b>Water/Waste Information:</b> Indicate which sewer and water district serves the Host Facility (e.g., City of Merced, Meadowbrook Water District, etc.). If the facility is using water from a water well, and/or the facility is connected to a private sewage disposal system, the Land and Water Quality Programs of the Merced County Division of Environmental Health (MCDEH) must approve their design, testing, and use. Contact them at (209) 381-1100.
6	<b>Plumbing Plan and Schedule:</b> Provide a plumbing layout showing hot and cold-water supply lines, sewer waste drains, and floor drains. Clearly identify make, model number, gallons, and BTU/KW of the hot water heater.
7	<b>Restroom and Handwashing Sinks:</b> Show the location of the restroom facilities that the Caterer and their food handlers will have access to use. The restroom must be located within 200 feet of the area where the caterer prepares and dispenses the food. The restroom must meet all local building and plumbing code standards. Provide agreements if a common-use restroom is to be utilized. If the water temperature of a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be 100°F - 108°F. Handsinks must be equipped with single-use hand soap and paper towels in adjacent dispensers.
8	<b>Janitorial Sink:</b> Show the location and method of installation of janitorial sink equipped with hot and cold water. The sink faucet must be equipped with an atmospheric vacuum breaker or other approved backflow device. Provide the manufacturer's specifications for this sink and indicate the type of backflow device it contains.
9	<b>Standard Operating Procedure:</b> Submit with your plans, a written operating procedure that describes the procedures, methods, and schedules for cleaning food related equipment; specifications for equipment that will be provided by the Host Facility to support the catering operation and how it will be maintained in good repair; how potentially hazardous foods will be maintained and how you will maintain a list of catering operations that will operate at the Host Facility with their menus, dates and times of their operations.

## Procedures to Follow after Plans are Approved

### Prior to the final inspection:

- Once the plans are approved, facility construction may begin. Complete all work per approved plans.
- You must keep this office informed of your construction progress and call for two inspections, 48 business hours in advance:
  - ✓ At the midpoint of construction (i.e., after finish application but before equipment installation), and
  - ✓ When the facility is ready to open (i.e., after a thorough cleaning).
- Obtain all necessary permits and approvals to operate from other applicable local agencies, including building, zoning, and fire departments.

**Please Note:** Any discrepancy inadvertently overlooked in the plan check process must nevertheless be constructed or reconstructed to comply with all applicable codes. Inferior workmanship, equipment, or materials will not be accepted for the construction or operation of a food facility. No departure from the specifications outlined in this approval letter is authorized without prior written approval from this department.

### After your facility has received plan check approval to operate:

- Apply for an Operating Health Permit and pay permit fee(s).

To help us provide the service that you and all of our customers deserve, please be sure to attend your appointment on the date and time scheduled. In the event that you must cancel your plan check inspection, please notify the scheduling line at least 24 hours in advance.

Email: [FoodProgram@countyofmerced.com](mailto:FoodProgram@countyofmerced.com) OR Call (209) 381-1100.